

DECEMBER 25, 1954

THE NATIONAL

Provisioner

LIBRARY

COLLEGE OF

Leading Publication in the Meat Packing and Allied Industries Since 1891

Product-wise and promotion-wise, 1954 has been the greatest year in VISKING history.

Our thanks to all our customers for making it so...

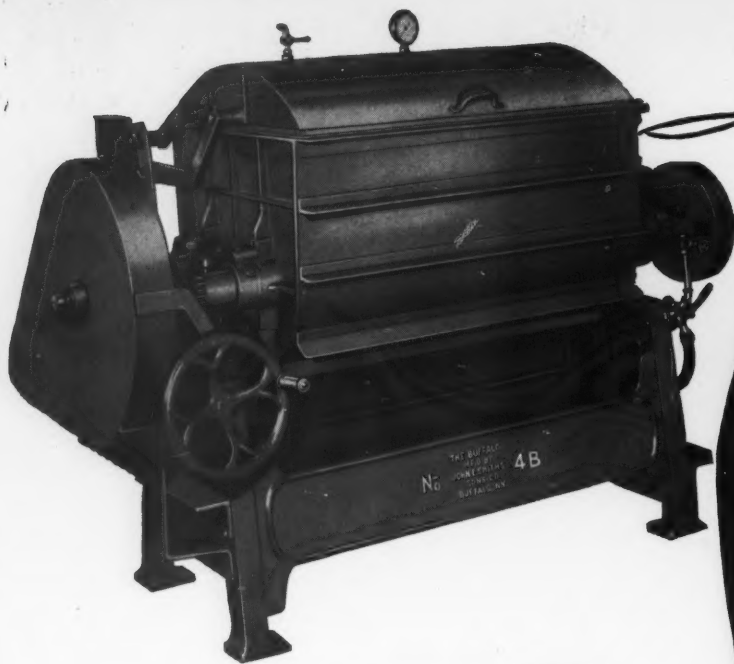
Our best wishes for your continued prosperity in 1955.

*Merry Christmas
and a Happy New Year*

The VISKING Corporation • Chicago 38, Illinois
In Canada: VISKING Limited • Lindsay, Ontario



Capacities from 75 to 2,000 pounds
(Vacuum Mixer)



The Vacuum Mixer that's "FIRST" on all counts

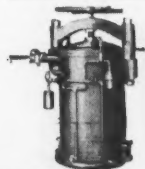
First in the field . . . first in sales . . . first in the features you want . . . first in the esteem of leading meat packers. BUFFALO Vacuum Mixers put 20% more meat in every casing, eliminate air, protect color, give better curing qualities. With a record like that, you can invest in a BUFFALO Vacuum Mixer with absolute confidence.

Buffalo

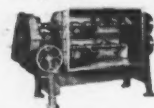
**QUALITY
SAUSAGE MACHINERY**
for more than 80 years

* BUFFALO equipment is noted for its sound design . . . sturdy construction . . . safety and sanitation . . . dependable performance and coast-to-coast factory service. BUFFALO is first in offering new proved features that increase plant efficiency and protect product quality.

John E. Smith's Sons Co.
50 BROADWAY BUFFALO 3, N. Y.
Sales and Service Offices in Principal Cities



STUFFERS, Capacities from 50 to 1,000 lbs.

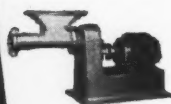


STANDARD MIXERS, Capacities from 75 to 2,000 lbs.

THE MOST
COMPLETE LINE OF
SAUSAGE-MAKING
MACHINERY

Widest range
of sizes

Greatest variety
of types



GRINDERS, Capacities from 1,000 to 15,000 lbs. per hour



SILENT CUTTERS, Cutter Capacities from 20 to 800 lbs.

Send for these informative Booklets

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

- | | | |
|---|--------------------------------------|---|
| <input type="checkbox"/> Silent Cutter | <input type="checkbox"/> Smokemaster | <input type="checkbox"/> Head Cheese Cutter |
| <input type="checkbox"/> Mixer | <input type="checkbox"/> Grinder | <input type="checkbox"/> Pork Fat Cuber |
| <input type="checkbox"/> Casing Applier | <input type="checkbox"/> Stuffer | <input type="checkbox"/> Combination of Special Purpose Equipment |

Name.....

Company.....

Address.....

City..... Zone..... State.....



Season's Greetings

From All of Us at The National Provisioner

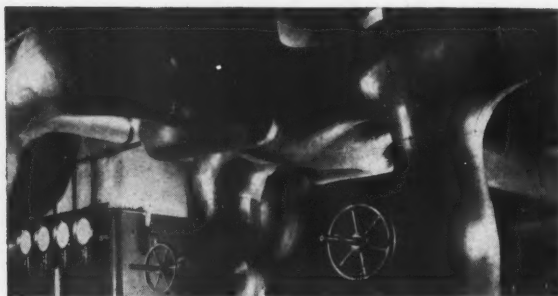
Lester L. Norton Philip Rodgers Frank W. Davis
 Betty Stevens Helen Lee Phyllis Sanders
 Joyce Gordon Florence Mae Donald
 Bob Weber Robert E. Davies Don Sullivan
 John Radoks Dolores Cusano June Marking
 Vernon A. Prescott G. Gubler Richard E. Greenham
 Gregory Putney Thomas P. Wacker
 Gust Hill Evelyn Rizzo A. J. Jisinski
 George W. Krumhaar
 Alvin Rapcho J. R. Ruppel
 Jeff. Aldrich L. S. Jones
 Lucille Herrington Florence W. Smart
 Edward R. Swen Ruth H. Hansen
 Marjorie K. Steward Charles M. Reynolds
 Don Tuman Ralph Seitzmann
 Dom M. Lennan Art Douglas



More Elbow Room!

OZITE All-Hair felt lasts a lifetime . . . applies without waste . . . is easy to install for curves, straight pipes or valves . . . renders low conductivity for efficient heat barrier . . . allows close temperature control . . . provides maximum capacity of refrigeration units . . . cuts power consumption.

Get the facts about time-proved OZITE.
Write for 4-page Bulletin #300.



NO SHAPE IS TOO COMPLEX

AMERICAN HAIR & FELT COMPANY

MERCHANDISE MART • CHICAGO 54, ILLINOIS

THE NATIONAL

Provisioner

VOLUME 131 DECEMBER 25, 1954 NUMBER 26

CONTENTS

Too Much Turkey Trot—an editorial	7
News of the Industry	7
Small Packer Ads Make Town Take Notice . .	8
Cudahy Reports \$7,162,254 Loss	10
Hygrade Earns \$1,040,363	14
Pork Situation on Upswing	14
Plant Operations—	
Connected Stuffers Speed Wrapping . . .	12
Some Benefits of Better Lighting	12
Planning Truck Fleet P.M.—Part 2	18
The Meat Trail	23
Strange 'Meatings' Make News	25
New Trade Literature	27
Classified Advertising	42

EDITORIAL STAFF

EDWARD R. SWEM, *Vice President and Editor*
VERNON A. PRESCOTT, *Managing Editor*
GREGORY PIETRASZEK, *Technical Editor*
BETTY STEVENS, *Associate Editor*
GUST HILL, *Market Editor*

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: WHitehall 4-3380

JEFFERSON E. ALDRICH, *Director of Sales and Advertising*

FRANK N. DAVIS CHARLES W. REYNOLDS

JUNE F. MARKEY, *Production Manager*

ROBERT E. DAVIES, *New York Representative*,
18 E. 41st St. (17) Tel. LExington 2-9092, 2-9093.

West Coast Representatives: McDONALD-THOMPSON

San Francisco: 625 Market St., (5)
YUKON 6-0647

Los Angeles: 3727 W. 6th St., (5)
DUNKIRK 7-5391

Seattle: 1008 Western Ave., (4)
ELLIOT 3767

Denver: 222 Colorado Natl. Bank Bldg.,
(2)

KEYSTONE 4-4669

Houston: 3217 Montrose Blvd., (6)
LYNCHBURG 6711

EXECUTIVE STAFF

THOMAS McERLEAN, *Chairman of the Board*
LESTER I. NORTON, *President*
A. W. VOORHEES, *Secretary*

Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$6.00; Canada, \$8.00; Foreign countries, \$8.00. Single copies, 30 cents. Copyright 1954 by the National Provisioner, Inc. Trade Mark registered in U.S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

THE NATIONAL PROVISIONER

Too Much Turkey Trot

*The turkey is a noble fowl,
And so are goose and guinea,
But I, for one, would rather have,
Roast beef or ham within me.*

Without wishing to start a fight, we suggest that somebody should do something to modify the inevitable traditional association of poultry with the holiday season and celebrations.

Perhaps a relaxation of the dietary bonds which seem to join poultry with Christmas-New Years is as visionary a project as the abolition of Santa Claus (which we don't favor). However, we believe an attempt to accomplish it would not only be in the meat industry's interest, but also in the public interest.

As with the stretch-ing of the Christmas season on TV and radio, holiday turkey (with dressing) every year seems to appear earlier and stay later on restaurant menus—from the drugstore lunch counter to the so-called steak house—and usually at the expense of a good red meat item or hearty stew ordinarily found there. At the risk of being accused of kicking somebody's goose around, we submit that this is not in the public interest. There never was a day when a slice of white meat or drumstick could stand up in a fair fight and win in appetite satisfaction over a juicy pork or lamb chop, a sizzling steak, Yankee pot roast or a center slice of ham.

No, we aren't picking on the downtrodden poultry people. They've done pretty well, increasing their production of commercial broilers from 34,030,000 in 1934 to 985,765,000 in 1953, and turkeys from 18,476,000 in 1929 to 56,521,000 during 1953.

It is not so much that we want de-emphasis of poultry, as that we do desire more recognition of the paramount status of good red meat as the main dish of *any* meal. Perhaps we do possess a little prejudice, but we believe that few things grace a festive (or any) table as do a prime roast of beef or a whole ham, appropriately garnished.

News and Views

A Record-Shattering 26,000,000,000 lbs. of meat is expected to be produced during 1955, 500,000,000 lbs. more than the high reached in 1954, J. M. Foster, chairman of the board of the American Meat Institute and vice president of John Morrell & Co., Ottumwa, declared in a year-end statement. "The industry never has been in a better position to satisfy the meat-buying wants of the public," Foster asserted. "Fortunately, the livestock and meat industry has been able to keep supplies in pace with the steadily mounting population which has now reached 163,000,000, and it would appear there is little danger of the industry's not being able to produce enough meat within the foreseeable future. A record 94,700,000 head of cattle and calves were on hand at the start of 1954, and we expect to start 1955 with about the same number. Sheep and lamb numbers also are expected to be about the same. Consumers will have much more pork during the year ahead.

"The meat packing industry is facing up to the challenge of doing its part in continuing to provide an adequate supply of meat at reasonable prices for the American people. Moreover, the industry continues to devote intensive attention to extensive research directed toward improvement in processing, packaging and distribution of products in order to be of greater service to consumers and livestock producers and to obtain better earnings which it must have for progress."

Expansion in Hog slaughter and pork processing volume will continue through most of 1955, according to the USDA pig crop summary of this week which reported that total pig production for 1954—92,500,000 head for spring and fall—was 13 per cent above 1953 (see page 14 for more detail). The Department predicted that farmers may increase their 1955 spring farrowing (and pigs) by another 5 per cent over the current year's crop. After some holdback in marketings and heavier feeding during the early fall, which resulted in a high count of six-month and older hogs on farms on December 1, marketings this month have been running substantially above 1953.

"A New Era" for The Cudahy Packing Co., Omaha, as the result of the recent streamlining of operations, was seen by E. A. Cudahy, chairman, and L. F. Long, president, in the company's annual report issued this week. The report revealed that the company had a net loss of \$7,162,254 for the fiscal year ended October 30, including expenses of approximately \$1,000,000 that were incurred in closing certain unprofitable units of the business this fall. "Following the major adjustments in our organization, we believe we have entered a new era in the operations of The Cudahy Packing Co.," the executives said in predicting a favorable year ahead. A more detailed story about the Cudahy fiscal year appears on page 10.

Earnings of Hygrade Food Products Corp., Detroit, rose to \$1,040,363 for the fiscal year ended October 30, compared with a net profit of \$123,282 in fiscal 1953, Hugo Slotkin, president, disclosed in the company's annual report. Sales amounted to \$324,194,897, as against \$317,815,284 in the previous year. For more about the Hygrade fiscal year, during which the company expanded into the Pacific Northwest, see page 14.

Plans to Declare Mexico free of foot-and-mouth disease on December 31, permitting the resumption of imports of livestock and livestock products, were reaffirmed this week by Secretary of Agriculture Ezra Taft Benson. No new outbreaks of the disease have been discovered since plans to reopen the border first were announced last April, he said. The border has been closed since May, 1953.



"TOUCHDOWN for eating pleasure" was the caption for this ad illustration showing sons of local businessmen enjoying wieners at football game.

Small Packer Ads Make Town Take Notice

Photos show local people using local product
as Peters finds effective sales formula in home town theme



"GIMME A BITE!", boys seem to be saying to friend in photo taken at McKeesport swimming pool. This ad ran last summer.

TOO often, in cities throughout the country, smaller meat packing firms are looked upon as community orphans and taken for granted.

C. F. Peters, owner of Peters Packing Co., McKeesport, Pa., realized this last spring and has been doing something about it.

Although the company then had been in business for 53 years and employed 205 persons, Peters recognized there still was a lack of integration with the city's 60,000 population. The local market wasn't producing enough sales. Peters sells a quality product at slightly higher prices than meats dressed out of the area, and competition was increasing.

With the help of a local newspaper, management de-



PRODUCT HAD whole limelight in pre-Thanksgiving ad promoting use of Peters' pork sausage for stuffing turkey.



Look What the Smart Shoppers Buy!

It's easy to spot the particular shoppers; they always buy Peters Triple-A products. They know you can't beat quality, especially in meat products. And by doing this they're actually saving money.

For over fifty years Peters Nolink sausage has been satisfying thousands of customers. It's been proven as the finest you can buy! Pure, sweet pork seasoned to perfection —

that's the secret. For breakfast, lunch or dinner, this tangy, savory flavor is a taste adventure.

Treat yourself and your family to a meal of Peters Nolink Sausage soon; it's mouth-watering juices are a real delight.

Next time you shop, insist on the best; insist on Peters Nolink Sausage!

A Product of Peters **TRIPLE A** Packing Co., McKeesport

TYPICAL AD is reproduced above. "Smart shopper" is a local housewife photographed in a McKeesport grocery store.

cided to start weekly advertising to acquaint residents with the home town company as well as push sales of the firm's products. The company had used a small amount of outdoor advertising but never had done any advertising in newspapers.

"We wanted our ads to be different from any others in the paper to make certain that they would be seen and read," Peters explained. "We wanted to get across to people in our town the fact that we are a local concern and a vital part of the community family."

The firm found the selling formula in its own "back yard" — in the stores, homes, restaurants, snack bars and picnic areas of McKeesport — wherever Peters' products were sold to or consumed by local people. The ads would not contain a lot of words about how good Peters' products are; they would show pictures of McKeesport folks of all ages enjoying the various meat items wherever they go, the campaign mappers decided. The underlying theme would be that in McKeesport everyone buys from Peters.

"What could be more convincing than actual photographs of local people doing just that? Who knows a better way to interest local people than to show them pictures of themselves?" they reasoned.

While the conclusion seemed a natural one, Peters said that his investigation had not revealed another small town firm that had used the approach. Most newspaper ads were made up of stock cuts, all making use of copy, headline and price and all looking pretty much the same. Only



Hot Breakfast Tip for Cold Mornings!

There's plenty of zing and plenty of energy in a breakfast of Nolink sausage and hotcakes! Sort of makes you feel like tackling the world.

Not only for you, but for the whole family as well. Just serve it once, and we warn you, they'll be asking for it again.

For here's real nourishment—packed in a sausage that won't fry away in

the pan. Its full-bodied goodness is always there to enjoy.

This pure, fresh pork sausage is seasoned and sweetened the way you like it. Over 50 years' experience has proven this.

Serve it for any meal, it's a smart way to brighten up the menu. Just make sure you're getting the best; make sure it's Peters Nolink Sausage.

A Product of Peters **TRIPLE A** Packing Co., McKeesport

YOUNG BRIDES wearing new wedding rings were among the many recognizing this subject instantly. He's a local jeweler.

the larger magazines appeared to use the full-picture advertising technique to any extent, recognizing the fact that more people will look at pictures than read the copy.

The Peters' campaign was planned to begin the first of May. About the middle of April, a local photographer was contacted to take pictures of people using the company's products.

The first shots were taken at the city hospital. One showed visitors eating at the snack bar, and the other showed a nurse in the cafeteria with a tray of food. Naturally both pictures showed products of Peters Packing Co.

Next it was time for senior proms and summer vacations. Pictures were taken of children and grown-ups swimming, playing, picnicing, working and laughing, always enjoying themselves and always enjoying wiener sandwiches as well.

Both the pictures and wieners were widely accepted, Peters said. People noticed and read the ads, and those who missed one heard about it from the friends and family of the models. Sales increased and have continued to reflect growing awareness of the home town firm.

The ads are one-quarter page in size and run once a week at the local advertising rate. Total weekly cost, including newspaper space, the photograph and engraving, is \$65, which Peters considers a good investment in public response.

Responsibility for lining up the subjects and getting a

Cudahy Packing Co. Reports \$7,162,254 Loss For Fiscal 1954; 'New Era' Seen

A net loss of \$7,162,254 for the fiscal year ended October 30 was reported this week by The Cudahy Packing Co., Omaha, which said that unfavorable pork operations and expenses incurred in closing certain unprofitable units of the company were mainly responsible for the deficit. Cudahy's net income in the 1953 fiscal year was \$542,677.

Total sales volume for 1954 amounted to \$454,794,000 as compared with \$465,277,000 in 1953, a reduction of 2.3 per cent, reflecting the reduced pork volume and the closing of certain operations in October, stockholders were told in the annual report. Although hog purchases declined more than 13 per cent, sales tonnage was down only 1.5 per cent, due to the increased volume of cattle.

Included in the net loss were ex-

penses of approximately \$1,000,000 incurred in closing four packing plants, 26 distributing branches and six egg and poultry plants. The company made an additional charge of \$7,627,831 directly to earned surplus, includ-



L. F. LONG



E. A. CUDAHY

ing a \$5,000,000 reserve to cover certain costs and possible losses on disposition of the closed properties and \$2,627,831 for severance payments to employees and other closing expenses.

Total assets at the end of the fiscal year were listed as \$59,685,065. Of this, plants and equipment accounted for \$20,737,663 and inventories \$21,846,075.

"The year just closed, our 64th, produced operating results which were entirely unsatisfactory but it was also a year in which realistic decisions, based on exhaustive studies, were made and action taken to correct fundamental weaknesses that have prevented the company from obtaining its full share of industry profits in recent years," said the report signed by E. A. Cudahy, chairman, and L. F. Long, president.

The effect of the hog shortage was more pronounced in Cudahy operations than in the industry as a whole because of the unfavorable geographic location of some of its principal producing units in relation to its established distributing facilities, the executives said. This has resulted from the growth in population on the West Coast, a drop in hog production in the West, increased competition for hogs from western packers and rising freight rates, they explained.

Greater emphasis is being placed by Cudahy on car route distribution, which combines the advantages of greater flexibility in the selection of markets and elimination of the higher overhead costs of branch house operation, the report pointed out.

The remaining branch houses will be controlled directly from Cudahy's Omaha and Wichita plants, and 51 profitable car route distributing units

have been transferred to the Omaha plant from the closed plants at Sioux City and St. Paul. In addition, a number of car route operations have been added at Omaha to serve some areas formerly covered by the now-closed branch houses. The volume of production at Omaha has been materially increased not only because of the heavier supply of hogs now available but also because the company is maintaining buying facilities at certain locations where its operations have been closed, Long and Cudahy said.

"Following the major adjustments in our organization, we believe we have entered a new era in the operations of The Cudahy Packing Co.," the report concluded. "Elimination of a number of unprofitable units and an attendant reduction in administrative expenses makes it possible to improve and expand our operations at more desirable locations. The projection of operating results that the company should realize after the changes that have been effected, plus the increased livestock marketings that have been forecast, combine to effect the prospects of a favorable year ahead," the executives reported.

The consolidated statement of income of The Cudahy Packing Co. and subsidiaries for the fiscal years ended October 30, 1954, and October 31, 1953, follows:

	1954	1953
Net Sales and Operating Revenues	\$454,793,863	\$465,276,750
Cost and Expenses:		
Cost of sales and operating expenses, exclusive of items below	\$436,540,283	\$440,870,072
Selling, advertising, general and administrative expenses	19,555,496	17,776,059
Provision for depreciation	1,595,641	1,606,829
Taxes, other than Federal income taxes	2,496,220	2,333,572
Contribution to employees' pension fund	143,226	147,046
Interest on long-term debt (including amortization of debt discount and expense)	464,386	514,101
Other interest	1,160,865	1,080,890
Provision for Federal income taxes	405,500
	\$461,956,117	\$464,734,082
Net (Loss) or Income for the Year, 1954 includes certain costs incurred in closing locations	(\$ 7,162,254)	\$ 542,677

Optimistic Business View

The business outlook for 1955 is a promising one, according to the U.S. Chamber of Commerce. "The first half of 1955 shows promise of higher levels of economic activity than 1954," Emerson P. Schmidt, director of economic research, told a C. of C. press conference. Gross national product is expected to range between \$360,000,000,000 and \$365,000,000,000 in 1955. For 1954 it was an estimated \$356,000,000,000, an increase over the previous year.

release from them to permit publication of their photographs is entirely in the hands of the photographer.

"We simply tell him what kind of a picture we want and he gets it, which takes a considerable amount of detail work off our shoulders," Peters said. The company buys the photographs with the stipulation that they have been cleared for publication. When children are the subjects, their parents must sign the release. The photographer uses a simple release form as follows:

PHOTOGRAPHIC RELEASE

We (or I) the undersigned do hereby agree to the use of our (or my) photographs for publication purposes.

(Signed) _____

DATE _____

The photograph always dominates the ad. Copy is kept short and to the point, always tying in with the picture. As the seasons change, of course, so do the types of pictures, making the advertising always timely.

Peters feels that the public relations and advertising theme of local people using a local product is one that could be used to advantage by smaller packinghouses all over the country, which would like to be better integrated with the community in which they are located.

"We plan to continue the campaign as long as the people sit up, take notice and buy the products," he said.

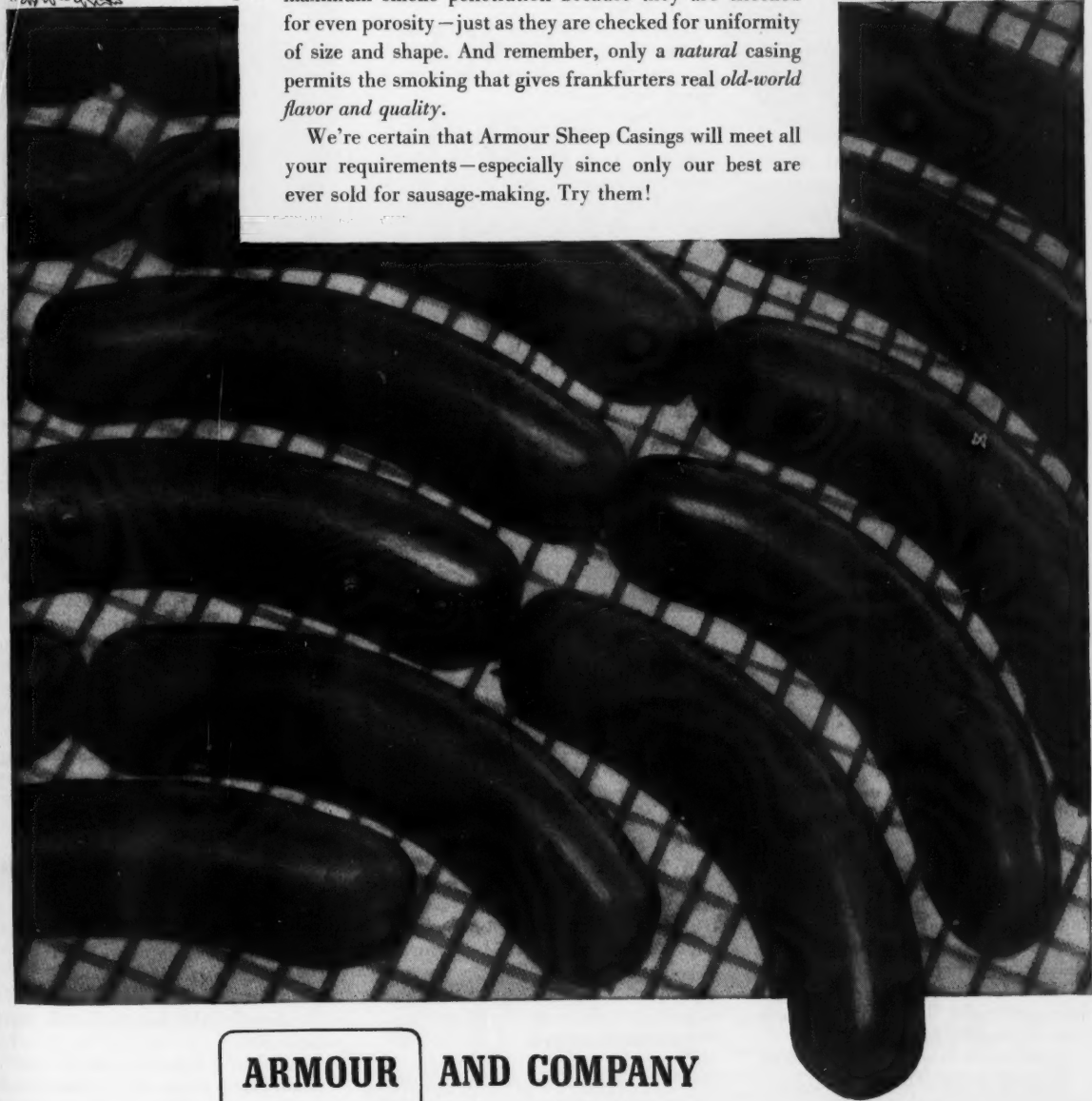
In **CINCINNATI** as in **FRANKFURT . . .**
fine sausage-makers use natural casings!

You'll make your best
FRANKFURTERS with
ARMOUR SHEEP CASINGS!

Armour Sheep Casings always give your frankfurters a plump, well-filled look by clinging tightly to the meat during cooking.

Besides this advantage, Armour Sheep Casings offer maximum smoke penetration because they are checked for even porosity—just as they are checked for uniformity of size and shape. And remember, only a *natural* casing permits the smoking that gives frankfurters real *old-world* flavor and quality.

We're certain that Armour Sheep Casings will meet all your requirements—especially since only our best are ever sold for sausage-making. Try them!



ARMOUR AND COMPANY

Casings Division, General Offices, Chicago 9, Illinois

Operations

Dual Connected Stuffers Speed Vacuum Wrapping

Connecting two 500-lb. Buffalo stuffers in place of one greatly increased the capacity of a Saran-Tube vacuum packaging machine in the sausage department of Geo. A. Hormel & Co., Fort Dodge, Iowa. Joined by a specially constructed pipe assembly developed by Chief Engineer Glen I. Cervene, the Model 28 automatic stuffing and wrapping machine had its capacity increased to an average of 28, 8-oz. packages a minute. Other sized packages were produced in a similar proportion.

When only one stuffer was employed it was necessary to shut the equipment down at approximately 33 minute intervals for reloading the stuffer. This took from 3 to 10 minutes depending upon the type and temperature of the product. Using two stuffers, dual-connected, this downtime was eliminated.

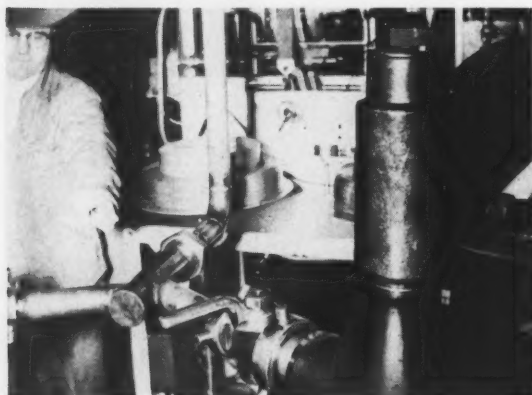
The uniting pipe assembly was constructed by welding 2-in. stainless steel tubing into the "Y" form as shown in the accompanying photo. Care was taken to polish off the inside welds as smoothly as possible. The added union was also of stainless steel made with ground flared joints.

In securing the stuffers in place they were leveled up individually and also made square and level with each other.

Air pressure used varies from 15 psi. to 135 psi., according to the temperature and consistency of the meat in the stuffers.

This same method of connecting stuffers is also used in other parts of the sausage department similarly to speed hand stuffing.

The Saran-Tube vacuum packaging machines are the product of the Kart-ridg-Pak Co., Chicago. Model 28 wraps packages 4 oz. to 15 oz. in weight and 1½ in. to 3¼ in diameter.



Bill Caldwell, assistant engineer, points to Y connection composed of 2-in. stainless steel tubing that links two stuffers. This closeup shows shut-off valve on stuffer at right, stainless steel union and vertical pipe leading to wrap-machine.

AMIF Reports on Retort Insulating System

Highly satisfactory results have been obtained in the use of aluminum foil or sheet in a reflectance type of insulating system for canning retorts and other processing vessels, according to the American Meat Institute Foundation's new bulletin No. 21 on "An Improved System of Retort Insulation." The bulletin, by Foundation engineers L. J. Pircon and P. A. Loquercio, describes the principles underlying the efficiency of this type of insulation and provides detailed description and illustration of three types of installation.

Installations have been made on commercial meat canning retorts and tested under normal production conditions. Data thus accumulated have

disclosed that heat lost by radiation from uninsulated retorts accounts for some 50 per cent of steam used in processing and, further, that such heat loss is reduced by as much as seven-eighths after application of the insulation to retort surfaces.

While AMIF work in this connection has been concentrated on insulation of canning retorts, the system can be adapted to melters and other processing equipment and even to boilers. It provides several noteworthy advantages as compared to conventional methods of insulation. The material used is insect and rodent proof; it will not soak up grease or moisture, resists deterioration and normal mechanical damage, will not induce or facilitate equipment corrosion, and, finally, easily can be kept clean. The cost of such installations is reasonable.

Some Benefits of Better Lighting

While management is well illuminated on any number of operating problems, it often is in the dark on proper lighting. Poor lighting can be traced either to improper initial installation or inadequate maintenance.

No matter how effective lighting equipment may be, illumination will be restricted if dirt and grease accumulate on lamps or reflectors. Failure to maintain lamps is a widespread industrial disease. It creeps



FLUORESCENT LAMPS with "turn-down" ends reduce glare while lighting product effectively in beef cooler.

on so slowly that most people are unaware of it. However, after lamps throughout a plant are cleaned, the difference in illumination is so marked that everyone notices it.

Another important factor about lighting is proper distribution and diffusion. More and more, plants are getting away from the idea of placing powerful lamps directly over working stations, while the balance of the area is rather poorly lighted. Such an arrangement subjects the eyes of a worker to glare while in the localized station, then renders him incapable of seeing well when he leaves that station. Poor visibility usually is associated directly with danger. In consequence, well-distributed and well-diffused light bears directly on plant safety.

Inevitably, if light is much stronger in some places than others, objectionable shadows will be thrown. The undesirable glare which results from

having too much light localized is a potential source of eye discomfort. Fluorescent lamps have greatly-increased light diffusion. In most cases, when fully-adequate lighting has been installed, production has been observed to increase. Really good lighting is advantageous also from a psychological standpoint. Men and women in general are better satisfied with working conditions when lighting is everything it should be.

In various plants where different obstructions have been observed to intercept beams of powerful incandescent lights, it has been noted that not only does poor distribution of light result, but extremely sharp, dark shadows are created. The fluorescent lamp is a larger-area light source and never projects as much energy in one direction as an incandescent lamp does. Thus, even though obstructions exist where fluorescent lighting is used, such shadows as may be thrown will be mild in form.

One interesting aspect of proper lighting is its connection with good sanitation. Accumulations of dirt and debris somehow become more unwelcome when they are more clearly revealed, but tend to be ignored when they gather in dark corners. This in itself should be sufficient incentive to provide better lighting in many places.

Throughout industry, there are special lighting problems. This is as true in the packing industry as elsewhere. In instances where long, relatively-confined aisle-ways are lighted, it has been found that eyes are subjected to considerable glare as they look down the aisle.

Recognition of this particular problem has led to development of special lamps, particularly suited to proper lighting of aisles. Reflectors of these lamps have portions turned down at their ends in such manner as to protect the eyes from direct glare of the lamps. Yet, the units light the aisle and its contents efficiently. An instance in point is seen in the photograph on the opposite page taken in a large packinghouse, where such special lamps are in use in beef cold storage rooms.

Management Conference Set

Both primary and secondary management personnel from refrigerated warehouses all over the United States are expected to be attracted to the "Refrigerated Warehouse Management Training Conference" set for January 10-13 at the Edgewater Beach Hotel, Chicago. Sponsor is the National Association of Refrigerated Warehouses, Washington, D.C.

They do
a better
job for

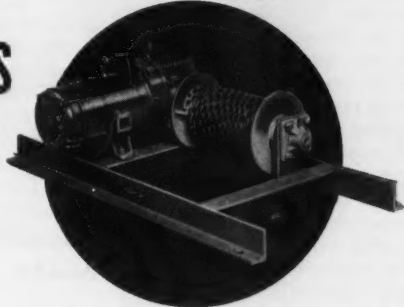
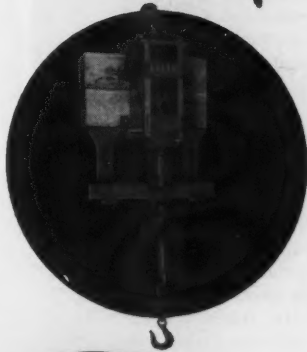
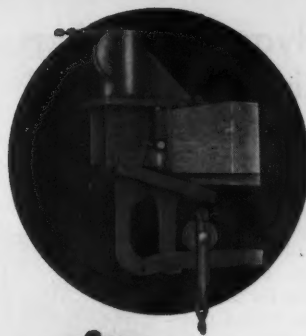
YOU

DUPPS

LANDERS

DROPPERS

HOISTS



Inefficient, unwieldy, undependable handling equipment can be a real bottleneck and a constant drain on the profits in your plant.

You can change all this with Dupps handling equipment. All Dupps handling equipment is tested thoroughly under actual plant conditions to assure its complete efficiency.

There is no guess work, no tendency to let you work out the bugs in your own plant. You can be sure that it will do an efficient job for you before you buy it. Not only that, your Dupps equipment will give you year after year of trouble-free service with minimum maintenance cost.

Write us today—

THE **DUPPS** COMPANY
GERMANTOWN, OHIO



MANUFACTURERS OF
RENDERING AND SLAUGHTERING EQUIPMENT

Hygrade Earnings Rise to \$1,040,363 In Fiscal Year

Net earnings of \$1,040,363.32, equal to \$1.89 a common share, were reported by Hygrade Food Products Corp., Detroit, for the fiscal year ended October 30, compared with the previous year's earnings of \$123,283 or 19c a share.

Sales rose to \$324,194,897.58 as against \$317,815,284 during the 1953 fiscal year.

Hugo Slotkin, president, said that the company consolidated the slaughtering operations of certain plants with other existing plants during the year "in the interest of greater efficiency and more economical operation." The firm, he added, also "has continued its policy of installing new equipment and machinery in its various plants to permit the adoption of more modern methods of manufacture and packaging of our products."

Hygrade expanded its business during the year by the acquisition of Brecht Corp., which is engaged in casing operations, both domestic and foreign, and maintains foreign branches in Argentina, Germany and Switzerland. The company last February also acquired Carstens Packing Co., which gave it slaughtering and manufacturing facilities at Tacoma and Spokane as well as a new fertilizer plant at Tacoma.

"As a result," Slotkin said, "the company is now able substantially to increase its operations in the rapidly growing Pacific Northwest."

Total assets of Hygrade as of October 30 were listed at \$39,818,237.55, including property, plants and equipment valued at \$14,781,907.18 and current assets of \$24,818,696.04.

The statement of consolidated earnings of Hygrade Food Products Corp. and subsidiaries for the year ended October 30, 1954, follows:

Net sales	\$324,194,897.58
Cost of sales	290,354,601.79
Gross earnings	33,840,295.79
Selling, administrative and general expenses	30,519,248.47
Other charges (including interest \$809,703.79), less sundry credits	3,321,047.32
Provision for depreciation	491,705.00
Net earnings before taxes on income	2,829,342.32
Provision for United States and foreign taxes on income	1,312,116.21
Net earnings	1,517,226.11
Provision for United States and foreign taxes on income	476,862.79
Net earnings	\$ 1,040,363.32



HUGO SLOTKIN

Pork Situation Looking Up on Strength Of Larger Pig Crop and '55 Intentions

HOG slaughter and pork processing volume will continue to expand throughout most of 1955, according to the USDA pig crop summary of this week which reported that the total pig crop for 1954—92,500,000 head for the spring and fall—was 13 per cent above 1953, and also predicted that farmers may increase their 1955 spring farrowings (and pigs) by 5 per cent over the current year's crop.

The spring pig crop at 55,700,000 head was up 12 per cent and the fall crop at 36,800,000 head was 18 per cent larger. The number of sows farrowing this fall was 14 per cent larger than last year. The number of pigs saved per litter for the fall crop at 6.78 pigs was the highest on record. The fall pig crop was the largest since 1951.

For the 1955 spring pig crop, reports on breeding intentions indicated a total of 8,469,000 sows to farrow, 5 per cent above the number farrowing last spring. If the intentions for spring farrowings materialize and the number of pigs saved per litter equals the 10-year average with an allowance for upward trend, the 1955

spring pig crop would be 58,500,000 head. A crop of this size would be 5 per cent larger than last spring.

Marketings during the early fall months from the 1954 spring crop were at heavier weights than in 1953. On December 1, the number of hogs over six months old including sows was reported to be about 14 per cent larger than last year.

Fall Pig Crop: The number of pigs saved in the fall season of 1954 (June 1 to December 1) was estimated at 36,766,000 head. This was 4,957,000 head, or 16 per cent larger than the 1953 fall crop, 3 per cent above the 1943-52 average and the largest fall crop since 1951. Fall pig numbers were above last year in all regions. The North Atlantic States were up 12 per cent; East North Central, 16 per cent; West North Central, 15 per cent; South Atlantic, 14 per cent; South Central, 20 per cent; and West, 18 per cent.

The number of sows farrowing in the fall of 1954 is estimated at 5,424,000 head or 14 per cent greater than a year ago, but 2 per cent smaller than the 10-year average. The 1954

(Continued on page 39)

Extension of Jobless Pay Benefits Seen in States

As the result of new federal legislation enacted earlier this year, 24 states will have to broaden their unemployment compensation laws to cover employees of thousands of small firms now exempt. Otherwise their employers, after January 1, 1956, will be forced to pay a 3 per cent payroll tax without their workers receiving any benefits.

The new Congressional act extended the federal unemployment tax to all employers of four or more workers, but it will be up to the states with less liberal coverage provisions to broaden their laws before such workers can qualify for benefits.

Where states fail to take such action before the effective date of the new federal law, the smaller employers will still be subject to the tax of 3 per cent of their payrolls even though their employees derive no benefit. The tax money, in such instances, would go to the federal government instead of to the support of state unemployment compensation funds.

Twenty-two states now limit unemployment compensation coverage to firms employing eight or more

workers. These are Alabama, Colorado, Florida, Georgia, Indiana, Iowa, Kansas, Maine, Michigan, Mississippi, Missouri, Nebraska, North Carolina, North Dakota, Oklahoma, South Carolina, South Dakota, Tennessee, Texas, Vermont, Virginia and West Virginia.

Two other states, Illinois and Wisconsin, have laws limiting coverage to employers of six or more. Seventeen states have laws covering firms with one or more workers, while the rest cover those with three or four workers.

All the 24 states with less liberal coverage provisions than those contemplated by the new federal law, with the exceptions of Mississippi and Virginia, have regular state legislative sessions scheduled to convene next year, most of them starting in January.

Although legislative proposals to broaden the coverage of state unemployment compensation laws have met little general success in recent years, a new trend toward the widespread adoption of such measures next year is virtually certain since the new federal act leaves state lawmakers virtually no alternative on the issue.



THERE IS NOTHING NEW UNDER THE SUN...
EXCEPT THE WAY OF DOING IT!

The Greeks had a word for it . . . amphorae. Around the third century B. C., amphorae were *the* thing for storing wine, water, oil, grain, olives, dates, resin, dyes or ores . . . in fact, any liquid or granular product that would flow into and out of a jar. Recently divers have discovered a great sunken merchant ship that was laden with these large, heavy, terracotta jars, some of which were still sealed after 2,200 years on the ocean floor. They had an outer seal of volcanic mortar and an inner seal of cork set hermetically in resinous pitch. Shades of Poseiden, quite an expert storing job.

Today's storage expert is the United States Cold Storage Corporation. Conveniently located for cross-country shipping, United States Cold Storages, with their modern methods and years of experience, let you rest assured that your product is being carefully stored at just the right degree of temperature.

United States Cold Storage Corporation



OLD IN EXPERIENCE, BUT NEW AS TOMORROW IN METHODS!

2055 WEST PERSHING RD.

1114 WOOD STREET

1448 WABASH AVENUE

500 EAST THIRD STREET

4302 SOUTH 30TH STREET

P. O. BOX 176



CHICAGO

DALLAS

DETROIT

KANSAS CITY

OMAHA

PORT LAVACA

Put Circle-U
to work for YOU!



PEPERONI



B. C. CERVELAT



GENOA



CAPOCOLLO



B. C. SALAMI



THURINGER

Boost your sales and
profits with fast-moving
CIRCLE-U Dry Sausage!

Every day more and more dealers are taking on the Circle-U line. Consumer acceptance is growing fast and dealers are becoming alert to the sales and profit opportunities offered by featuring and promoting this quality dry sausage.

Get acquainted with the complete Circle-U Dry Sausage line today. Our representative will be glad to call and show you how this hard-hitting salesman can help bring you larger volume orders, greater profits.



Circle-U Dry Sausage

P.O. Box No. 214, St. Louis, Mo. • South St. Joseph, Mo.

Meat's Role in Infants' Iron Metabolism Studied

New research to determine the role of meat in strengthening the blood of babies is under way at the University of Rochester Medical Center.

The project, headed by Dr. Thomas R. C. Sisson, a research associate and instructor in pediatrics, is financed by a new \$29,520 grant from Swift & Company announced recently by LaRoy B. Thompson, director of sponsored research at the University. It will cover a period of three years.

"Many infants, both full-time and premature, become deficient in iron," Dr. Sisson said in explaining the work which he has started. "The deficiency produces an anemia which is not uncommon. Another phase of the research is to determine the value of meat in the diet of children with chronic infectious diseases."

He noted that some research evidence available indicates that meat-fed babies are more resistant to infections, including the common cold.

Propose Committee to Study Tallow Futures Mart for N.Y.

At a recent general meeting of the tallow and grease trade to discuss the feasibility of establishing a tallow futures contract for trading on the floor of the New York Produce Exchange, members of the trade proposed that the president of the exchange appoint a special committee to study the potential of a tallow futures market.

The special committee will sample trade opinions on such topics as estimated market participation, contract grade and specifications and delivery basis. It will be composed of representatives of soap manufacturers, renderers, meat packers, processors, exporters, dealers and brokers, in order that all segments of the trade may cooperate in the study.

Inquiries or recommendations concerning the suggested tallow futures contract should be made to C. R. Berg, secretary of the exchange, 2 Broadway, New York 4, N. Y.

Inspection Label Ruling

All meat sold in St. Joseph, Mo., must bear an inspection label, beginning July 1, 1955, the city's board of health has ruled. The new regulation provides that the inspection label of St. Joseph, the federal meat inspection stamp or the stamp of approval of the health department of the city in which the meat is processed must appear.

FOR GREATER EFFICIENCY AND ECONOMY...

it's the New B&D Streamlined, Splashproof **Combination Rumpbone Saw & Carcass Splitter!**



No. 2 in a Series of B&D advertisements featuring individual items in the full line of B&D Packer-Approved Machines.

Now . . . skilled and unskilled operators alike can split from 30 to 35 beef carcasses per hour. Faster, cleaner and more accurate cutting permits substantial savings in both time and labor . . . Increases production, boosts cut yields and lowers production costs. Recommended for both moving chain conveyor system and stationary killing bed layout.



BEST & DONOVAN

332 S. MICHIGAN AVE., CHICAGO 4, ILL.

Invest in the Best . . . Buy B & D Machines



HOLLENBACH'S "314" LINE

will boost your overall sales . . .

Increase your profits!

- THUERINGER CERVELAT
- B.C. SALAMI
- GOTEBERG CERVELAT

Three generations of sausage manufacturing experience and reputation can help you hurdle today's sales obstacles! The famous "314" line is ready to go to work for you . . . provide real sales leadership for your entire line!

The "314" line includes the "original" Thueringer Cervelat, B.C. Salami, Goteberg Cervelat, ever-popular Pepperoni, Genoa, Capocollo, Cooked Salami, B.C. Dry Cervelat, Manhattan Short Cervelat.

CHAS.
HOLLENBACH
INC.

2653 OGDEN AVENUE • LAWDALE 1-2500 • CHICAGO 8, ILLINOIS

MORE AND MORE PACKERS ARE ORDERING E-Z FIT STOCKINETTES

For Quality and Economy
Order Your Supply Now

ALLIED

ALLIED MANUFACTURING CO.



DES MOINES
IOWA

PART II IN A SERIES of articles on workable, economical preventive maintenance for truck fleet operators. Details are given on P.M. Operations 2 through 5.

Planning Truck Fleet P.M.

By ROBERT CASS

The White Motor Company

THE first article in this series dealt with the basic factors affecting truck fleet operation and economy, including correct application of vehicles, driver selection and training, and an introduction to preventive maintenance and organized repair.

Preventive maintenance was divided into five operations. The first, the 3,000-mile operation, was covered in detail.

The next inspection procedure concerns the Operation 2 group, based on the comparatively short 6,000 mile maximum.

The group includes those parts or units that will need attention at frequent intervals in order to assure satisfactory results, not only because of the proper functioning of one unit alone, but often due to the unit's functional relation to other units.

As an example, a battery that is beyond "low water" condition may affect the entire electrical system, showing up such details as low specific gravity, lost filler plugs, plugged breather holes, and corroded terminals. A belt out of adjustment might affect the satisfactory operation of the water pump, generator and air compressor and reveal units loose on their bases or sheared keys in the pulleys.

The selection of units in this group, therefore, may depend not only on the conservative estimate of the life span of the unit or part alone, but on the relative importance of insuring the satisfactory operation of other units in the vehicle.

In Operation 2, items 10 through 18 are considered visual inspections only. The first step is a visual check, followed by adjustment, if necessary.

Operation 2 includes the items covered earlier in Operation 1 (see the NP of December 11, 1954, page 35). The following steps are arranged in proper sequence:

1. Obtain driver's written report.
2. Check safety equipment — flags, fuses, pots, flares and emergency parts kits.
3. Chassis lubrication complete — use Operation "L" form.
4. Oil level — inspect all units.
5. Oil filler cap — clean.
6. Oil filter — replace cartridge if engine oil has been changed. Drain and clean base.
7. Crankcase ventilation tube — clean.
8. Air compressor and air cleaner — remove, clean, re-oil, tighten compressor base.
9. Oil pressure — inspect idling,

maximum with engine at operating temperature.

10. Speedometer — inspect for operation.

11. Instruments — inspect all for operation.

12. Switches — inspect all for operation.

13. Choke — test for full, open and closed.

14. Throttle — test for full, open and closed.

15. Clutch — adjust if necessary — report condition.

16. Clutch reservoir — fill if necessary.

17. Lights — inspect all operation.

18. Horn and windshield wipers — inspect.

19. Brake, hand — inspect lining and drum or disc. Report condition, adjust if necessary.

20. Radiator water pump and lines — inspect for leaks, tighten mounting bolts, clean frontal area.

21. Belts and fan blades — inspect and report condition, adjust belts if necessary.

22. Timing — inspect, reset if necessary using timing light.

23. Spark plugs — remove, clean, adjust, replace if necessary.

24. Compression — test each cylinder.

NATURE GIVES US A HAND

Mother nature has provided us with the largest source of Western long fiber paper pulp from Crown Zellerbach's tree farms.

These long fibers are used exclusively in all our packaging papers to provide the toughest wrappers. Laboratory tests and actual customer use prove that Western Waxed packaging papers have 25-40% higher tear strength than papers which are made from shorter fibers.

These same long fibers are further processed by us to provide maximum softness and pliability.

another reason why Western Waxed packaging materials are the best

WESTERN WAXED PAPER
DIVISION CROWN ZELLERBACH CORPORATION



operating
for op-
all for
for op-
pen and
ll, open
essary -
f neces-
operation.
wipers -
lining
ondition,
nd lines
mounting
inspect
belts if
reset if
e, clean,
ch cylin-
ISIONER

der
25
bow
26
scre
27
clea
engi
28
refil
29
tion
30
and
31
spec
32
mou
33
appl
setti
34
ing.
35
tran
timin
port
36
bush
and
loos
37
nece
38
ends
39
wea
flang
40
bush
and
loos
41
nece
42
spec
43
nect
44
slac
45
etc.
46
rear
crac
47
insp
S
che
hich
are
on
com
The
oth
det
dai
I
per
be

der with the throttle fully opened.

25. Fuel pump — tighten, clean bowls.

26. Carburetor — tighten cover screws.

27. Carburetor — tighten bolts, clean filter, inspect for leaks, adjust engine idle speeds.

28. Air cleaner — clean and re-oil, refill oil bath type to correct level.

29. Governor — inspect for operation and reset.

30. Manifolds — inspect condition and mountings.

31. Exhaust system piping — inspect condition and mounting.

32. Muffler — inspect condition and mounting.

33. Cylinder head cap screws — apply torque wrench to recommended settings.

34. Battery — inspect, record reading.

35. Check for oil leakage at engine, transmission, rear axle, tighten oil pan, timing gear cover, bell housing, report any leakage.

36. Springs — front shackles, pins, bushings, inspect for broken leaves and center bolts, inspect for wear and looseness, tighten clips and U-bolts.

37. Toe-in — inspect and adjust if necessary.

38. Inspect tie-rod and drag link ends.

39. Propeller shaft — inspect for wear and lubrication leaks, tighten flange bolts.

40. Springs — rear shackles, pins, bushings, inspect for broken leaves and center bolts, check for wear and looseness, tighten clips and U-bolts.

41. Brakes — service, adjust if necessary.

42. Brake master cylinder — inspect fluid level, leaks.

43. Brake system — inspect all connections for leaks.

44. Brake cams — free up, inspect slack adjustment and air chambers.

45. Tires — inspect for cuts, bruises, etc.

46. Windshield — inspect cab doors, rear vision and report fogging or cracks.

47. Cab door window mechanism — inspect operation.

Since the first two items are visual checks, they are made while the vehicle is being placed in the inspection area. The next seven are performed on the lift. The last items can be completed on the floor, if necessary. The use of the lift for inspections, other than lubrication, should be the determining factor in arriving at a daily potential of P. M. vehicles.

It will require 3½ man hours to perform Operation 2. Two men can be used advantageously if inspections

(Continued on page 26)

OUR **73RD** YEAR

SERVING THE INDUSTRY WITH

Natural Casings

The Casing House

3944 South Hamilton Avenue • Chicago 9, Illinois

BERTH. LEVI & Co. Inc.

- | | |
|----------------|--------------|
| ● CHICAGO | ● NEW YORK |
| ● BUENOS AIRES | ● WELLINGTON |
| ● LONDON | ● SYDNEY |

LANCASTER, ALLWINE and ROMMEL

REGISTERED PATENT ATTORNEYS

Suite 468, 815-15th Street, N. W.

WASHINGTON 5 — — D. C.

Practice before U. S. Patent Office.

Validity and Infringement Investigations and Opinions.

Booklet and form "Evidence of Conception" forwarded upon request.

AROMIX

THE MARK OF QUALITY

Manufacturers
of fine food
seasonings and
specialties
for the packing
industry.

AROMIX CORPORATION

1401-15 W. Hubbard St. • Chicago 22, Ill. • MOnroe 6-0970-1



NOW

EVEN LONGER LIFE for BOSS BELT SCRAPERS

UNIFORMITY — RESILIENCY — STAMINA

If your dehairer acts tired, ejects carcasses that are not shiny-clean, or if your dehairer acts tough, ejects carcasses nicked and bruised, you need a change of belt

scrapers, for the ones you are using are either too limber or too stiff.

CHANGE TO NEW "BOSS" SCRAPERS

Don't throw a whole department out of balance because of an inefficient dehairing operation. Change to a uniform, resilient, long life belt scraper for correction. Change to a scraper that maintains exact and even pressure. Change to the scraper which is built about a tough, water resistant, synthetic fiber core.*

Always a scraper of extra resiliency and stamina,

"BOSS" Belt Scrapers now deliver even longer wear, even cleaner work, thanks to the new use of tough synthetics instead of natural fibers.

Order a supply today and watch the exciting "new machine" performance of your tired/tough dehairer. Do it now!

*Regular BOSS Belt Scrapers are available also.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

The Meat Trail...



BREAKING GROUND for new \$650,000 plant of Virg. Davidson-Chudacoff Co. in Culver City, Calif., are John D. Chudacoff (left) and Virgil D. Davidson, partners in the purveying firm. Scheduled to open about July 1, new building will contain 35,000 sq. ft., mostly refrigerated space for fabricating and packaging meats for hotels and restaurants in seven western states. Portion control will be emphasized. Meat also will be sold at retail. Construction will be by Rackow & Stokes. John Schindler is refrigeration engineer.

★ ★ ★



EACH OF THE 250 employees of L. A. Frey & Sons, Inc., New Orleans, was a prize winner at the firm's annual Christmas party this year. Albert A. Frey, president, is shown with some of the gifts distributed to workers as firm discontinued former practice of giving a few major items such as TV sets and home freezers as door prizes in favor of smaller items for each. Management felt that too many were left out before. Employees also received checks representing a share of the firm's net earnings under provisions of a profit-sharing plan.

Neuhoff Employees Share 28% of Net Under New Plan

A plan for employee profit-sharing for the employees of Neuhoff Brothers Packers, Dallas, was revealed in a surprise announcement at the firm's Christmas party, **HENRY NEUHOFF, JR.**, president, said.

Some 500 employees of the 23-year-old firm heard Neuhoff outline the plan, a distribution in cash of 28 per cent of the net profit for the year ending October 31. They also received their first checks under the annual profit-sharing plan which is based on the yearly pay and seniority of each employee.

"Realizing that the success of the company depends largely on the efforts of each individual, it is the desire of the firm that employees share directly in whatever success might be obtained," Neuhoff said.

Other top officials of the firm are **JOHN NEUHOFF**, vice president, and **JOE NEUHOFF**, secretary-treasurer, brothers of the president.

Competitors Work Together

Two meat industry employees, who spend their days working for competitive firms in Chicago, get together at night to help run the affairs of Evergreen Park, suburb of Chicago. They are **JOSEPH H. TANNER**, superintendent of Real Packing Co., who is president of the village, and **AL E. MAYDAY**, accountant for Armour and Company, who serves as village clerk.

★ ★ ★



NEW HONORARY member of the Lariat Club, animal husbandry student group at Washington State College, Pullman, **Wesley Hardenbergh**, president of the American Meat Institute, Chicago, is congratulated by **Herb Collison**, senior, of Chicago. Collison read the citation.

Plant Addition to Triple Capacity of Montreal Firm

A \$150,000 expansion program in progress at **Excel Packing Corp.**, Montreal, Canada, will triple the plant's capacity and enable the firm to extend its marketing facilities to all continental and South American areas as well as the Near East and Far East, **THEODORE A. VINEBERG**, managing director, announced.

A new two-story addition designed by **RUBIN FISHER**, architect, will increase floor area available for the Excel operation to between 24,000 and 25,000 sq. ft., he said. More workers also will be added, bringing the total to approximately 100.

Expected to be completed about March 1, the new structure is monolithic reinforced concrete with brick and block cavity wall construction. All canning equipment is being supplied by American Can Co. Other machinery has been developed by the Excel staff and now is in the course of manufacture, Vineberg told the **PROVISIONER**.

WSMPA Committees to Meet

First meetings of **WSMPA** committees for 1955 will be held on Tuesday and Wednesday, February 15 and 16, during the association's ninth annual meeting at the Palace Hotel, San Francisco, **E. F. FORBES**, president and general manager, announced.

The labor committee, headed by **Forbes**, is scheduled to meet Tuesday morning and will be followed by a board of directors meeting conducted by **NATE MORANTZ**, chairman, that afternoon.

Committees set to meet on Wednesday and their chairmen are: accounting, **ELLIS T. MCCLURE** of Cuyamaca Meats, El Cajon, Calif.; animal disease, **G. F. CHAMBERS** of Valley Packing Co., Salem, Ore.; beef, **HENRY KRUSE** of Seattle Packing Co., Seattle; beef boners, **ARMANDO J. FLOCCINI**, Durham Meat Co., San Francisco, and buying livestock subject to inspection, **BEN GAMBORD** of Gambord Meat Co., San Jose.

Also, hide, **LELAND JACOBSMULLEN**, Arrow Meat Co., Cornelius, Ore.; marketing agencies, **PROSSER CLARK** of Benson, Bodine & Clark Commission Co., North Portland, Ore.; sausage, **THORES G. JOHNSON** of Made Rite Sausage Co., Sacramento, and tallow and grease, **JACK ALLAN** of James Allan & Sons, San Francisco.

JOBS

The appointment of **MERRILL J. DUNHAM** as manager of the Philadelphia branch of **John Morrell & Co., Ottumwa**, has been announced by the firm. He will assume his new post effective January 3. Dunham will succeed **EDWARD T. BROWN**, who will become sales supervisor for the branch. Dunham has had some 17 years experience in selling eastern markets. He was in charge of the Philadelphia branch from 1940 to 1950. Dunham started with the Morrell firm in 1922 and returned to Ottumwa in 1950 as sales manager for the eastern division. Later he was named manager of the Ottumwa branch houses.



M. DUNHAM

Vienna Sausage Co., Chicago, announced the election of **WILLIAM LADANY** as vice president in charge of sales promotion and **HENRY DAVIS** as vice president in charge of production.

DEL ENNIS, baseball star of the Phillies, has joined the sales promotion staff of **Formost Kosher Sausage Co., Philadelphia**. He will call on dealers to help introduce the new vacuum packages for the company's line of smoked meats.

TRAILMARKS

J. W. CHRISTIAN, general manager of **The Cudahy Packing Co., Omaha**, has been elected president of the Omaha-Denver committee of **Livestock Conservation, Inc.** He succeeds **E. J. KUNKEL**, who was named chairman of the executive committee. Other officers are: **R. N. ALLYN**, first vice president; **W. W. HUNT**, second vice president; **R. E. CUNNINGHAM**, treasurer, and **J. C. ROSSE**, secretary and regional manager. The following new directors were elected: **GEORGE McTAGGART**, **JOE TOBIN**, **E. J. RYAN**, **HARRY WHITE**, **E. K. CORRIGAN**, **WILBUR PLAGER**, **KENNETH FULK** and **DR. V. W. GESELLSCHEN**.

JOHN HOLMES, president of **Swift & Company, Chicago**, is a new member of the **University of Illinois Epsilon chapter of Alpha Kappa Psi**, a commerce professional fraternity. Initiation ceremonies and a banquet were held at **Urbana, Ill.**

PLANTS

CLYDE BOSTON, owner of **Boston's Beef House, Ontario, Ore.**, announced the opening of the firm's newly constructed plant. The firm feeds its own cattle, slaughters for local markets and custom kills livestock.

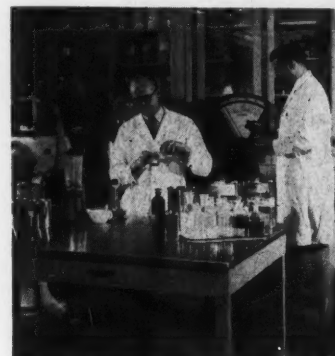
Kinsley Rendering Service has resumed in **Spearville, Kan.**, after being discontinued for five years. The company is being operated by **H. J. KLASSEN** and his sons.

Swift Opens Second New Nutrition Project of Year

Expansion of **Swift & Company's** nutrition research with the opening of new laboratory facilities in **Chicago** was announced recently by **Dr. R. C. NEWTON**, vice president in charge of research.

"More knowledge about foods and their nutritive effects on human beings and farm animals is vital to better health and increased livestock production," **Dr. Newton** said.

"This new laboratory, one of the most modern of its kind in the food



AT WORK in new laboratory facilities which will provide for expansion of **Swift & Company's** nutrition research are **W. D. Warner** (left) and **P. E. Mone**, technologists.

industry, will facilitate the nutrition studies which **Swift** has conducted for many years. Because more than 90 per cent of the total volume of our products contribute directly to human nutrition or indirectly in the nutrition of plants, livestock and poultry, we are very much interested in research in this field.

"Our constant objective in our own research and through contributions to basic research in universities and colleges is to reveal new facts about nutrition, improve and develop new products and control the various steps in processing and distribution so that these products retain the greatest possible nutritive value."

Covering 3,564 sq. ft. and fully air conditioned, the new laboratory is on the ground floor of **Swift's** research laboratories building at 41st and Elizabeth sts., **Chicago**. It materially enlarges the amount of space which the company has had available for nutrition research in the past.

The laboratory is the second nutrition project which the company has unveiled this year. In June, **Swift's** new nutrition exhibit, "Food For Life," at the **Museum of Science and Industry** was dedicated. The purpose of this exhibit is to increase public knowledge about nutrition.



MANY FAVORABLE COMMENTS have been received by **Slotkowski Sausage Co., Chicago**, for the firm's use of this poster with a religious theme during the Christmas season, according to **Joseph Slotkowski**, president. The company purchased 40 billboard locations, giving it what is considered a 25 per cent coverage of the **Chicago** market. Total cost of the board space for one month was \$14,000. Artwork for the board was produced by a **Milwaukee** firm, which sells the printed material on a regional basis. Note the absence of "sell" copy or photos. Only the company name is mentioned.

Strange 'Meatings' Make News Around the World

Not "coals to Newcastle" but hamburgers for Hamburgers is the latest news twist as meat broke into headlines in strange fashion in several parts of the world.

The German government announced that Wanda Jennings, "Mrs. America of 1954," was coming to Hamburg to teach Hamburgers to make hamburgers. The Hamburgers, as residents call themselves, have never had hamburgers, the government explained, although they do have "Americans"—a sweet cookie.

While the International Live Stock Exposition in Chicago focused world attention on the latest achievements in meat animals developed through careful selection and breeding over countless years, West Germany was split by a controversy over a "back-breeding" project which the Munich Zoo claims has resulted in reproducing aurochs. Aurochs, the European ancestors of all cattle became extinct about 300 years ago.

Opponents, who are in the majority, say that the 48 cattle in the Munich Zoo don't even look like the original six-foot aurochs. On the basis of the 60 chromosomes which combine to determine cattle's appearance, statisticians compute that it might take millions of generations and trillions or even quadrillions of offspring before a single auroch might be born. Back-breeding from domestic cows didn't begin in Munich until 1928.

In India, the Nehru government has classified cattle, sacred and plentiful, as an urgent domestic problem. The Sadhus, Hindu holy men, are demanding a national ban on all cow slaughter, even of diseased and aged animals. The government figures there are some 220,000,000 cows and bulls, or more than one for every two Indians, and that some 10 to 30 per cent are "useless." There is danger that the diseased animals may contaminate the healthy, blocking a much needed economic reform—the improvement of the country's cattle.

Back in this country, officials of the Departments of Agriculture and Treasury are plagued by the "sentimental salami" problem. Immigrants and returning foreign-born citizens in large numbers are bringing gifts of the product to fellow salami lovers in the U.S., not realizing that it might be hoof-and-mouth infected.

While not harmful to humans, infected salami could start a hoof-and-



SCENE FROM NEW ARMOUR film is prepared for "shooting" on location in a Dayton, Ohio, school kitchen. Armour home economists demonstrate preparation of Fresh Frosted prefabricated veal cutlets.

Movie Tells About Portion-Cut Frozen Meats

Cost, time and labor savings advantages of portion-cut frozen meats, and their care, handling, cookery techniques and new ways of serving are portrayed in a new sound-color motion picture, "Fresh Frosted Meats for the Food Service Industry," just released by Armour and Company.

Special sequences show how frozen meats are processed in the modern meat packing plant. The operation of trimming, slicing, tendering, breading, weighing, packaging and blast tunnel freezing at temperatures under -50° F. are shown in this part of the film. The movie demonstrates how "portion control" is achieved in the meat plant to the point where steaks, chops, etc. are not only identical in weight, but also in appearance, thickness and other characteristics.

The film is focused on the needs of restaurants and institutions and shows how portion-cut frozen meats are stored by the food purveyor, how they are handled in the kitchen and how they are cooked.

Made under the technical supervision of Marie Gifford, director of Armour and Company's consumer service department, the 25-minute film will be available for showing in the food service industry and is aimed at chefs, cooks, dieticians, stewards and other who plan institutional and restaurant meals. Prints for 16mm sound projection are being loaned at no cost from the National Restaurant Association film library, and the hotel and institution department of Armour and Company.

mouth epidemic here if picked up by garbage collectors and fed to hogs. Customs and USDA inspectors plan soon to begin an intensive search of Mediterranean baggage on the New York piers. They also are reviving an educational campaign stressing that salami can be and is imported under controlled and safe conditions.

Sorry, it's too late for you to take advantage of this last bit of news about a bargain livestock shipment rate in California. You would have been able to ship buffalo at the special rate of 64c a hundredweight, provided, of course, you had any buffalo. The California Public Utilities Com-

mission granted railroads permission, however, to drop the almost-forgotten special rate as of the end of November.

Financial Notes

The board of directors of Tobin Packing Co., Inc., Rochester, N. Y., has declared a regular quarterly dividend of 20c a share and a special dividend of 10c a share, payable January 3 to stockholders of record December 15. The special dividend was declared as the result of profits from the sale of the firm's plant at Estherville, Iowa, ROBERT N. PECK, secretary-treasurer, announced.

Truck Maintenance

(Continued from page 21)

are assigned so that there is no conflict in their work.

The following special checking equipment will be necessary for a number of Operation 2 inspections:

1. Contact point pressure gauge.
2. Timing Light for checking engine timing.
3. Cylinder Compression Gauge.
4. Cam dwell meter for testing cam angle of distributor or the number of degrees the distributor breaker points remain closed.
5. Spark plug tester.
6. Engine tachometer to check idling speed, maximum speed.
7. Tension wrench to tighten cylinder head nuts to proper torque readings.
8. Hydrometer for determining specific gravity of battery electrolyte.
9. Trammel for determining alignment or toe-in of front wheels.

In the Number III Group, we include not only those inspection procedures called for in both Operation 1 and 2 but additional items with an attention frequency of 12,000 miles.

1. Hood hinges — latches, clamps, fit, report condition.
2. Door guides — dovetail hinges, fit, report condition.
3. Gear shift mechanism — inspect.
4. Vibration damper — inspect for looseness, tighten and relock if necessary.
5. Generator — inspect brushes, report condition.
6. Starter — inspect brushes, report condition.
7. Voltage regulator — relays, connections, inspect.
8. Distributor — clean and adjust with analyzer, inspect condition and report.
9. Condenser — test with analyzer.
10. Coil — test with analyzer.
11. Fuel pump — test for vacuum and pressure and record.
12. Valve tappets — test for clearance.
13. Battery cables — clean, tighten, apply vaseline.
14. Engine supports — inspect condition, tighten.
15. Steering mechanism — adjust if necessary.
16. Tighten steering gear mounting.
17. Radius rods — inspect condition and report.
18. Body bolts or fifth wheel mounting — tighten.
19. Gas tank — inspect vents and lines.
20. Fenders — tighten running boards, bumpers.

It will require five man hours to

perform this operation 3, which as already noted, also includes the procedures of '1' and '2'. Usually two men are required although three men can be used to advantage if the third man is assigned to the ignition items of the operation.

In addition to the special checking equipment used in Operation 1 and 2, the following precision instruments are necessary to the '3' Operation:

1. Coil tester.
2. Condenser tester.
3. Vacuum gauge.
4. A. C. Voltage regulator and generator tester.
5. Electric tachometer or other means for testing starter cranking speeds.

With the completion of the Operation 3, at which time 67 individual inspections will have been made, the next frequency group, Number IV, has been arranged with an attention frequency of 35,000 miles. The same identification of the new items occurs and the list reads as follows:

1. King pins and bushings—inspect and report.
2. Wheel bearings, front—remove, clean, inspect, repack and adjust.
3. Brake lining, front—inspect for wear.
4. Brake drums, front—inspect condition and report.
5. Wheel cylinders, front — inspect for leaks.
6. Wheel bearings, rear — remove, clean, inspect, repack and adjust.
7. Brake lining, rear — inspect for wear.
8. Brake drums, rear—inspect condition and report.
9. Wheel cylinders, rear — inspect for leaks.

Operation 4 will require ten man hours and either two or three men can be assigned successfully.

The additional precision equipment needed and not already mentioned is:

1. Hydraulic line pressure gauge.
- The 4 Operation, requiring 76 individual inspections (wherever possible preliminary operations in preceding groups are combined), is followed by the final frequency Group Number V which contains the longest attention frequency at 65,000 mileage intervals. While there are ten new items in Operation 5 they are important to the plan and certain items are often called for in schedules of comparatively low mileage. The additional items list reads as follows:

1. Speedometer cable—remove and lubricate.
2. *Cooling System—reverse flush.
3. High tension and primary wiring—inspect condition and tighten terminals.

4. *Oil pan—remove, clean, check engine condition and report—clean oil pump screens.

5. *Transmission cover—remove, inspect bearings and gears, report condition.

6. *Rear axle center—remove, inspect tooth contact, adjust if necessary, report condition.

7. *Magnaflux rear axle shafts.

8. Brake hydrovac — inspect and lubricate.

9. Cab mounting bolts (WC) — tighten.

10. Cab rear mounting (3000)—report condition.

*The starred items are performed at the foreman's discretion to regulate "down time" to avoid duplication of seasonal or previous repair work.

Operation "5" completes the five groups of inspections necessary to a full preventive maintenance program and will require 17½ man hours to perform all the necessary procedures.

Three men usually are used for this operation. Since the sequence of steps is designed to uncover the most inaccessible units during the processes of removal and inspection, one more man can often be used in the replacement of units.

No special precision equipment is required for this final operation group.

One of the items, reverse flushing of the cooling system, being a seasonable inspection, may, at the discretion of the individual in charge of fleet maintenance, be performed at any date he sees fit by recording the change in the master schedule of any individual vehicle.

Naturally the quality and type of precision checking and testing equipment and tools have a distinct bearing on the speed and accuracy of all P.M. procedures and certainly the accuracy of the maintenance personnel is of the greatest importance. Also, punctuality in the assignment of vehicles for the aforementioned services is the key to the success of all P.M. plans.

The man hours assigned to the five frequency groups are not based on accumulated hours of individual time studies of each mechanical procedure. In order to arrive at the total man hours required for each group, it must be understood that adjustment and tightening of parts and units is not necessary at every inspection period. From years of experience and continuous checking, the White company has arrived at an average time necessary to perform all the functions of its entire P.M. schedule.

Editor's note: The next article in this series by Mr. Case will tell more about the physical setup necessary for a good P.M. program. Operational steps, such as distributor lubrication, etc., will be discussed in greater detail.

Literature

Standards and Specifications for Deaerators (NL 57): A 12-page book contains a definition of terms and an establishment of standards of capacity, performance and construction on deaerators and deaerating heaters. This revised booklet contains up-to-date specifications, diagrams showing typical arrangements of deaerating units and a chart showing flow-through valves in pounds per hour as well as conversion tables. The booklet is available at a nominal charge of \$1.00 plus 20c shipping charge on foreign orders.

Convex and Flat Remote Reading Gages (NL 59): An 8-page catalog covers in detail three standard types of convex scale and flat scale remote reading gages showing how these bring down the liquid level so that it can be easily seen. The catalog features design and construction; photographs of the three models, and schematics and charts illustrating the three types of datum columns to meet specific needs as well as other pertinent information.

Plant Communications System (NL 60): The easing of basic manufacturing problems by the use of a tele-scriber communication system is illustrated and analyzed in a descriptive 16-page booklet. Diagrams illustrate communication lines between different departments in the handling of incoming materials, production planning and control, quality control and other plant operations.

Internal Type Purifier for Removing Entrainment (NL 61): An internal scrubber for delivering clean vapor and gases from steam drums, flash tanks, evaporators, etc., is illustrated by dimension drawings and described in a 4-page color bulletin. The units reportedly prevent damage to equipment and processes by entrainment.

Lift Trucks for Hauling Multi-Unit Loads (NL 62): An attractive 12-page brochure, profusely illustrated with actual applications, shows how hand trucks can increase efficiency in handling a variety of materials. A section is devoted to describing different pallet types and designs with specifications, as well as cutaway photographs showing the hydraulic and mechanical lifting mechanisms.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (12-25-54)

Name
Street
City

DECEMBER 25, 1954

THIS CATALOG

saves you time,
trouble and money

your guide to machinery
equipment, tools
and supplies



STEAM BOILERS—Vertical and Scotch Marine types, built for safety and economy. See Pages 1-2.

CONVERSION GAS BURNERS—switch to gas heat quickly and easily. See Page 1.

TANKAGE DRIERS—speed up drying operation, save time and money. See Page 2.

OFFAL AND GARBAGE COOKERS—there's a nice profit in high protein feed. See Page 9.

STEAM JACKETED KETTLES—for lard rendering. See Page 46.

Suppliers to
Meat Processors
for Four
Generations.

ELECTRIC POULTRY KILLING KNIVES—better killing, faster and easier. See Page 50.

Write for Your Copy of New Catalog 954

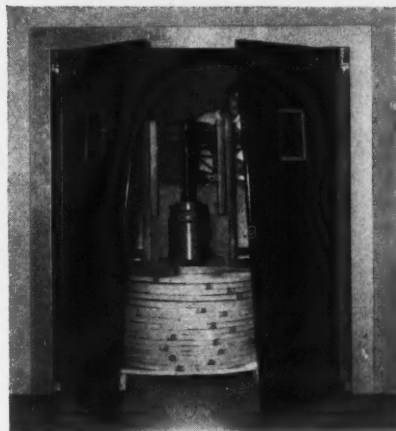


THE C. SCHMIDT COMPANY

1712 JOHN STREET CINCINNATI 14, OHIO

RUBBAIR DOORS

Between refrigerators and packing rooms, loading docks and warehouses save time and money, expedite materials handling. They're flexible, lightweight, economical, safe, double-action.



Check these advantages! . . .

- REDUCE NOISE, INDUSTRIAL FATIGUE, INJURIES TO PERSONNEL
- IMPROVE TEMPERATURE CONTROL
- PROTECT TRUCKS, PALLETS, LOADS FROM DAMAGE
- CUT MAINTENANCE COSTS

For complete information write Dept. NP
Rubbar Door Division

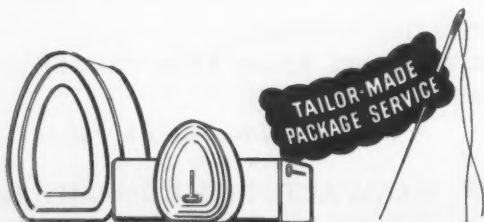
Stic-Klip®

MANUFACTURING COMPANY, Inc.
50 Regent Street • Cambridge 40, Mass.



There are strings attached to every Continental meat can order

Our interest in our customers goes far beyond delivering a dependable supply of plain or lithographed cans that are right for your processing and packing methods. With every order we make available a host of worthwhile services. Our meat-packaging specialists tailor these services to your individual needs. Why not let us see what we can do for you. It'll be a pleasure!



CONTINENTAL CAN COMPANY

Eastern Division: 100 E. 42nd St., New York 17

Central Division: 135 So. La Salle St., Chicago 3

Pacific Division: Russ Building, San Francisco 4

THE NATIONAL PROVISIONER

November Meat Food Processing Down From Last Year; Sausage Output Gains

ALTHOUGH all meats and meat food products did come in on the trend, there was a slackening in over-all activity in such federally inspected processing and preparation in November. Total volume was down

from the same period last year, with a considerable rise in beef processing and a decrease in processing of pork despite an increase in hog kill.

Total volume of sausage room products prepared in the four weeks of November rose to 126,680,000 lbs. from 124,073,000 lbs. in the corresponding period of 1953. However, this volume was the smallest for any four-week period since March.

Preparation of steaks, chops and roasts resulted in a volume of 55,315,000 lbs. for a small increase over 54,025,000 lbs. a year ago.

Bacon slicing at 59,825,000 lbs. was proportionately larger than the 55,682,000 lbs. sliced in the same period last year as November, 1954, hog slaughter was larger than in the same month of 1953.

Renderers turned out a total of 171,298,000 lbs. of lard compared with 165,570,000 lbs. last year from an increase in the number of hogs killed.

In canning operations during November, total volume of product

MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—OCTOBER 31 THROUGH NOVEMBER 27, 1954 COMPARED WITH FOUR-WEEK PERIOD, NOVEMBER 1 THROUGH NOVEMBER 28, 1953.

	Oct. 31-Nov. 27 1954	Nov. 1-Nov. 28 1953	47 Weeks 1954	47 Weeks 1953
Placed in cure—				
Beef	13,959,000	9,471,000	144,329,000	109,596,000
Pork	270,263,000	300,820,000	2,855,394,000	2,953,125,000
Other	85,000	167,000	1,597,000	1,927,000
Smoked and/or dried—				
Beef	3,749,000	3,738,000	52,254,000	44,804,000
Pork	173,111,000	179,212,000	1,987,782,000	2,013,476,000
Cooked meat—				
Beef	5,788,000	5,505,000	66,200,000	57,140,000
Pork	20,709,000	21,552,000	235,427,000	256,386,000
Other	322,000	200,000	3,599,000	2,509,000
Sausage—				
Fresh finished	19,915,000	19,226,000	184,445,000	182,562,000
To be dried or semi-dried	9,629,000	9,553,000	117,292,000	113,518,000
Franks, wieners	38,417,000	36,322,000	520,687,000	497,669,000
Other, smoked or cooked	44,187,000	44,321,000	563,836,000	558,081,000
Total sausage	112,148,000	109,422,000	1,386,278,000	1,353,843,000
Loaf, head cheese, chilli, jellied				
products	14,532,000	14,650,000	179,429,000	178,040,000
Steaks, chops, roasts	55,815,000	54,025,000	571,259,000	588,028,000
Bouillon cubes, extract	51,000	328,000	2,700,000	3,138,000
Sliced bacon	59,825,000	55,682,000	695,116,000	667,917,000
Sliced, other	7,916,000	6,203,000	96,314,000	66,907,000
Hamburger	11,193,000	19,108,000	139,690,000	154,578,000
Miscellaneous meat product	5,413,000	3,365,000	42,945,000	30,589,000
Lard, rendered	171,298,000	165,570,000	1,497,800,000	1,516,184,000
Lard, refined	122,044,000	117,103,000	1,167,598,000	1,216,675,000
Oil stock	8,792,000	8,360,000	105,011,000	103,191,000
Edible tallow	10,958,000	11,062,000	135,149,000	101,826,000
Rendered pork fat—				
Rendered	8,121,000	8,397,000	84,745,000	94,226,000
Refined	5,330,000	5,280,000	51,510,000	56,339,000
Compound containing animal fat...	38,687,000	34,069,000	395,798,000	337,518,000
Oleomargarine containing animal fat	2,472,000	2,283,000	27,876,000	30,654,000
Canned product (for civilian use and Dept. of Defense)	172,265,000	196,182,000	1,700,715,000	1,817,300,000
Total†	1,294,389,000	1,331,785,000	13,529,881,000	13,839,202,000

†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

ALL HOGS RETURN MINUS VALUES THIS WEEK

(Chicago costs and credits, first two days of the week)

Higher prices ruled in the pork trade the past week, but so did higher costs in the live market. The result was uneven shifts in cutting margins. Light hogs fell back into the negative side and minus margins on heavy hogs widened, while middleweights improved some in value.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

	—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
	Pct. live	Price per lb.	Value per cwt.	Per cwt. alive	fin. yield	Pct. live	Price per lb.	Value per cwt.	Per cwt. alive	fin. yield	Pct. live	Price per lb.	Value per cwt.	Per cwt. alive	fin. yield
Skinned hams	12.8	43.6	\$ 5.58	\$ 7.98		12.9	40.8	\$ 5.26	\$ 7.26		13.2	37.3	\$ 4.92	\$ 6.82	
Picnics	5.8	24.3	1.41	1.97		5.6	23.3	1.30	1.82		5.5	22.8	1.25	1.75	
Boston butts	4.3	31.1	1.34	1.90		4.1	29.6	1.21	1.72		4.1	29.6	1.21	1.68	
Loins (blade in)	10.2	36.0	3.67	5.26		9.9	33.2	3.29	4.61		9.7	34.9	3.39	4.78	
Lean cuts			\$12.00	\$17.11				\$11.06	\$15.41				\$10.76	\$15.03	
Bellies, S.P.	11.1	35.3	3.92	5.58		9.6	33.6	3.23	4.54		4.1	24.3	1.00	1.40	
Bellies, D.S.						2.1	16.9	.35	.51		8.6	16.9	1.46	1.99	
Fat backs						3.2	7.9	.25	.34		4.6	10.2	.47	.64	
Jowls	1.7	8.4	.14	.21		1.7	8.4	.14	.21		1.9	8.4	.16	.22	
P.S. leaf	2.3	12.4	.20	.40		2.2	12.4	.27	.39		2.2	12.4	.27	.38	
P.S. lard, rend. wt.	14.9	12.0	1.79	2.58		13.5	12.0	1.62	2.26		11.6	12.0	1.40	1.90	
Fat cuts and lard			\$ 6.14	\$ 8.77				\$ 5.86	\$ 8.24				\$ 4.76	\$ 6.53	
Spareribs	1.6	32.0	.51	.74		1.6	28.1	.45	.65		1.6	23.6	.38	.52	
Regular trimmings	3.3	12.6	.42	.59		3.1	12.6	.39	.53		2.9	12.6	.37	.52	
Feet, tails, etc.	2.0		.21	.31		2.0		.21	.30		2.0		.21	.30	
Offal & misc.			.55	.80				.55	.78				.55	.77	
TOTAL YIELD & VALUE	70.0		\$19.83	\$28.32		71.5		\$18.52	\$25.91		72.0		\$17.03	\$23.67	
Cost of hogs			\$18.44					\$18.19					\$17.10		
Condemnation loss			.08					.08					.08		
Handling and overhead			1.30					1.33					1.21		
TOTAL COST PER CWT.			\$20.02					\$19.60					\$18.39		
TOTAL VALUE			19.83					18.52					17.03		
Cutting margin			—\$.19					—\$1.08					—\$1.36		
Margin last week			+.16					—1.12					—1.19		

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FOUR-WEEK PERIOD, OCTOBER 31 THROUGH NOVEMBER 27, 1954

	Pounds of finished product	Slicing and institutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	13,320,000		11,864,000
Canned hams	22,022,000		470,000
Corned beef hash	348,000		5,745,000
Chili con carne	839,000		11,908,000
Viennas	167,000		3,780,000
Franks, wieners in brine	8,000		380,000
Deviled ham			654,000
Other potted or deviled meat food products			4,134,000
Tamales	225,000		3,321,000
Sliced dried beef	35,000		377,000
Liver product			46,000
Meat stew (all product)	41,000		7,658,000
Spaghetti meat products	134,000		4,673,000
Tongue (other than pickled)	72,000		145,000
Vinegar pickled products	991,000		1,279,000
Bulk sausage			602,000
Hamburger, roasted or cured beef, meat and gravy	64,000		5,899,000
Sausage in oil	1,145,000		43,506,000
Tripe	145,000		272,000
Brains			387,000
Bacon	81,000		46,000
All other meat with meat and/or meat by-products — 20% or more	332,000		7,644,000
Less than 20%	261,000		10,481,000
Total	40,258,000		125,489,000

showed an increase over October output, but a decline from last year. Product canned in the 3-lb. and larger containers amounted to 40,258,000 lbs., with 125,489,000 lbs. in the smaller, under 3-lb. cans. Comparable figures for October were 40,792,000 and 110,547,000 lbs.

Last year, volume in the larger cans totaled 43,211,000 lbs., with 145,710,000 lbs. of meats and meat food products packed in the smaller containers, a ratio indicating preference for the smaller cans.

Meat Output Down 9%; 7% Above 1953

The approach of the holiday season slowed livestock marketings to the extent that meat output under federal inspection for the week ended December 18 dropped 9 per cent to 416,000,000 lbs. from the record 456,000,000 lbs. the week before. However, the week's volume was 7 per cent larger than the 487,000,000 lbs. produced a year ago. Cattle slaughter and beef output fell to the smallest since August, while hog slaughter, set back 7 per cent from the previous week, stood 16 per cent larger than a year ago. Estimated slaughter and meat production by classes appear below:

Week ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
December 18, 1954	367	192.3	1,410	194.4
December 11, 1954	403	211.2	1,516	211.6
December 19, 1953	369	192.4	1,215	165.9

Week ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
December 18, 1954	154	17.9	244	11.2	416
December 11, 1954	167	19.4	312	14.0	456
December 19, 1953	144	17.0	260	12.1	387

1950-54 HIGH WEEK'S KILL: Cattle, 416,624; Hogs, 1,859,215; Calves, 182,240; sheep and lambs, 369,561.

1950-54 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; sheep and lambs, 137,677.

AVERAGE WEIGHTS AND YIELDS (LBS.)

	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
December 18, 1954	965	524	245	138
December 11, 1954	965	524	245	140
December 19, 1953	972	521	240	137

	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
December 18, 1954	210	116	97	46	14.7	50.8
December 11, 1954	210	116	96	45	14.3	53.1
December 19, 1953	217	118	97	47	14.0	40.9

Greater Beef Promotion Is Aim of Nevada Cattlemen

Expansion of activities of the Nevada Beef Promotion Committee was called for by the Nevada State Cattlemen's Association in one of 17 resolutions passed at its recent convention. Another protested the proposed reduction in westbound freight rates for meat without a corresponding reduction in livestock rates.

Roy Bankofier, a Fernley cattleman, was elected president of the association.

ANIMAL FOODS PRODUCTION

A total of 34,194,022 lbs. of canned food and canned or fresh frozen component for dogs, cats and like animals was prepared under federal inspection and certification in November, the U.S. Department of Agriculture has reported. This compared with 34,792,497 lbs. in October and 25,957,563 lbs. in November, last year.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Dec. 18, with comparisons:

	Week ended Dec. 18	Previous Week	Cor. Week 1953
Cured meats, pounds	9,833,000	9,158,000	15,914,000
Fresh meats, pounds	17,382,000	13,766,000	33,300,000
Lard pounds	2,045,000	2,260,000	4,754,000

ATMOS SMOKE HOUSES

are sold and sold
again and again
to leading packers
coast to coast!

The list of Atmos users who keep adding Atmos Smoke Houses to their original unit is impressive indeed. This list is available on request.



ATMOS IS THE "ORIGINAL" AND "PROVEN" SMOKEHOUSE!

All inquiries from outside the U.S. should be addressed to appropriate representative —

Canadian Inquiries to:
FORT ENGINEERING & SALES LTD.
1971 Tansley St., Montreal, Canada (Cherrier 2166)

European Inquiries to:
MITTELHAUSER & WALTER, Hamburg 4, W. Germany

South, Central and Latin American Inquiries to:
GRIFFITH LABORATORIES S. A., 37 Empire St., Newark 5, N. J.

Atmos

CORPORATION

1215 W. FULLERTON AVE.

CHICAGO 14, ILLINOIS

PHONE EASTGATE 7-4240

Meat and supplies prices

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF (l.c.l. prices)	
Native steers	Dec. 21, 1954
Prime, 600/700	46 1/2 @ 47
Choice, 600/700	43 1/2
Choice, 700/800	43 1/2
Good, 700/800	39 1/2
Commercial cows	21 1/2
Canner & cutter cows	19
Bulls	24 1/2

STEER BEEF CUTS (l.c.l. prices)

Prime:	
Hindquarter	57.0 @ 58.0
Forequarter	36.0 @ 37.0
Round	48.0 @ 49.0
Trimmed full loin	95.0 @ 98.0
Regular chuck	36.0 @ 37.0
Foreside	15.0 @ 18.0
Brisket	34.0 @ 35.0
Rib	66.0 @ 70.0
Short plate	14.5 @ 15.5
Flanks (rough)	14.0 @ 15.0

Choice:	
Hindquarter	52.0 @ 53.0
Forequarter	34.0 @ 35.0
Round	47.0 @ 48.0
Trimmed full loin	80.0 @ 82.0
Regular chuck	36.0 @ 37.0
Foreside	15.0 @ 18.0
Brisket	34.0 @ 35.0
Rib	60.0 @ 63.0
Short plate	14.5 @ 15.5
Flanks (rough)	14.0 @ 15.0

Good:	
Round	43.0 @ 45.0
Regular chuck	34.0 @ 35.0
Brisket	33.0 @ 34.0
Rib	48.0 @ 50.0
Loins	60.0 @ 65.0

COW & BULL TENDERLOINS	
3/dn. range cows (frozen)	50 @ 51
3/4 range cows (frozen)	58 @ 60
4/5 range cows (frozen)	68 @ 72
5/6 range cows (frozen)	85 @ 87
Bulls, 5/6 up	86 @ 90

BEEF HAM SETS

Kaukies, 7 1/2 up	36
Insides, 12 up	36
Outsides, 8 up	34

BEEF PRODUCTS

Tongues, No. 1	30 @ 35
Hearts, regular	11 1/2 @ 12
Livers, selected	27 @ 28
Livers, regular	16 @ 17
Lips, scalded	10 1/2
Lips, unscalded	8 1/2
Tripe, scalded	6
Tripe, cooked	7 1/2
Langs	7
Melts	7
Udders	5 1/2

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	38 @ 42
Veal breads, undred 12 oz.	45 @ 52
12 oz. up	80 @ 84
Calf tongue, 1/down	29
Ox tails, under 1/2 lb.	10 @ 16
Over 1/2 lbs.	17 @ 20

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	49
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	51
Hams, skinned, 16/18 lbs., wrapped	46
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	48
Bacon, fancy, trimmed, brisket off, 8/10 lbs., wrapped	50
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	45
Bacon, No. 1 sliced, 1-lb. open-faced layers	55

VEAL—SKIN OFF

(Carcass)	
(l.c.l. prices)	
Prime, 80/110	\$41.00 @ 43.00
Prime, 110/150	40.00 @ 41.00
Choice, 50/80	33.00 @ 36.00
Choice, 80/110	36.00 @ 39.00
Choice, 110/150	38.00 @ 38.00
Good, 50/80	27.00 @ 30.00
Good, 80/110	32.00 @ 35.00
Commercial, all wts.	21.00 @ 26.00

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	15 @ 16
Good, 70/down	14 @ 15

CARCASS LAMB (l.c.l. prices)

Prime, 40/50	42 1/2 @ 43
Prime, 50/60	40 1/2 @ 41 1/2
Choice, 40/50	41 1/2 @ 42 1/2
Choice, 50/60	39 1/2 @ 40 1/2
Good, all wts.	37 1/2 @ 38 1/2

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40%, bbls.	15
Pork trim., guar. 50% lean, bbls.	16
Pork trim., 80% lean, bbls.	32
Pork trim., 90% lean, bbls.	45
Pork head meat, trim., bbls.	21
Pork cheek meat, trim., bbls.	23 @ 23 1/2
C.C. cow meat, bbls.	20 1/2
Bull meat, bon's, bbls.	32 1/2
Beef trim., 75/85 bbls.	20 1/2
Beef trim., 85/90 bbls.	23
Bon's chucks, bbls.	26 1/2 @ 27
Beef cheek meat, trmd., bbls.	17
Beef head meat, bbls.	15
Shank meat, bbls.	28 1/2 @ 29
Veal trim., bon's, bbls.	22 @ 22 1/2

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)	
Hams, skinned, 10/12	47
Hams, skinned, 12/14	42
Hams, skinned, 14/16	44
Pork loins, reg. 8/12	38 1/2 @ 39
Pork loins, bon's, 100's	68
Shoulders, 16/dn., loose	29
Picnics, 4/6 lbs., loose	27
Picnics, 6/8 lbs., loose	25
Pork livers	9 1/2 @ 10
Boston butts, 4/8 lbs.	53 @ 54
Tenderloins, fresh, 10's	77
Neck bones, bbls.	8 @ 9
Brains, 10's	9 @ 10
Ears, 30's	10 @ 11
Snouts, lean in, 100's	8 @ 9
Feet, s.c., 30's	6 1/2 @ 7

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)	
Beef casings:	
Domestic rounds, 1 1/2 to 1 1/2 inch	55 @ 70
Domestic rounds, over 1 1/2 inch, 140 pack.	70 @ 1.00
Export rounds, wide, over 1 1/2 inch	1.30 @ 1.45
Export rounds, medium, 1 1/2 @ 1 1/2 inch	85 @ 1.05
Export rounds, narrow, 1 1/2 inch, under	1.00 @ 1.20
No. 1 weas., 24 in. up	13 @ 16
No. 1 weas., 22 in. up	9 @ 13
No. 2 weasands	8 @ 10
Middles, sew., 1 1/2 in.	95 @ 1.35
Middles, select, wide, 2 @ 2 1/2 in.	1.25 @ 1.65
Middles, extra select, 2 1/2 @ 2 1/2 in.	1.95 @ 2.25
Beef bungs, exp., No. 1.	25 @ 31
Beef bungs, domestic	20 @ 24
Dried or salt, bladders, piece:	
8-10 in. wide, flat	8 @ 13
10-12 in. wide, flat	9 @ 16
12-15 in. wide, flat	16 @ 20
Pork casings:	
Extra narrow, 29 mm. & dn.	4.00 @ 4.25
Narrow, mediums, 29 @ 32 mm.	3.65 @ 4.15
32 @ 35 mm.	2.70 @ 3.00
Spec. med., 35 @ 38 mm.	1.90 @ 2.10
Export bungs, 34 in. ent	42 @ 47
Lee. pr. bungs, 32/34 in.	32 @ 35
Med. prime bungs, 32/34 in. ent	29 @ 28
Small prime bungs	14 @ 20
Hog middles, 1 per set, cap. off	55 @ 70
Sheep Casings (per hank):	
28/28 mm.	4.70 @ 5.00
24/28 mm.	4.70 @ 5.05
22/24 mm.	4.45 @ 4.90
20/22 mm.	3.20 @ 3.65
18/20 mm.	2.15 @ 2.50
16/18 mm.	1.35 @ 1.80

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs.	87 @ 90
Thuringer	43 @ 47
Farmer	70 @ 74
Hofmeister	72 @ 76
B. C. Salami	79 @ 83
Genoa style salami, ch.	94 @ 98

Diced Sweet Pickles

FROM THE NATION'S
RICHEST PICKLE
PRODUCING AREA

● Pickles that meet packer specifications . . . produced by men formerly associated with Goldsmith Pickle Co.

● ACE employs the original dicers and other production machines used by us at Goldsmith.

● 28 years' experience and production know-how is your assurance of uniformly diced pickles . . . no chips, no seeds! Stretch your pickle dollar . . . get 100% usable product, net weight, by placing your next pickle order with ACE!

Write to Dept. N.P.
for samples and prices.

● FOR QUALITY AND TASTE—CALL "ACE"

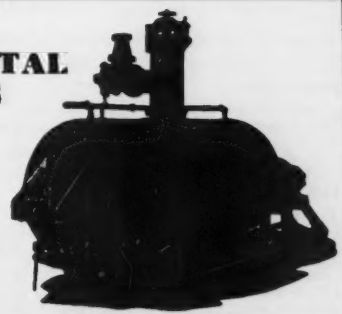
Ace Pickle Company, Inc.

SERVING THE MEAT INDUSTRY & INSTITUTIONAL TRADE
1622 SOUTH KEELER AVE., CHICAGO 23, ILLINOIS
Telephone ROckwell 2-5755

FRENCH HORIZONTAL MELTERS

Are
Sturdily
Built.

Cook Quickly
Efficiently.



THE FRENCH OIL MILL MACHINERY CO.
PIQUA, OHIO

INSURE LASTING MEAT COLOR
AND FRESHNESS WITH

Seasolin

COLOR, FLAVOR & FRESHNESS RETAINER

FIRST SPICE

Mixing Company, Inc.
19 VESTRY ST., NEW YORK 13 WOrth 4-5682 • 98 TYCOS DR., TORONTO, CANADA RUssel 1-0751

DOMESTIC SAUSAGE

(L.c.l. prices)	
Pork sausage, hog cas.	35
Pork sausage, sheep cas.	44 1/4 @ 48
Frankfurters, sheep cas.	48
Frankfurters, skinless	36 @ 38 1/2
Bologna (ring)	34 1/4 @ 42
Bologna, artificial cas.	33 1/2
Smoked liver, hog bungs	44 1/4 @ 44
New Eng. lunch, spec.	50 @ 60
Souse	30
Polish sausage, smoked	42 @ 60
Pickle & Pimiento loaf	31 @ 40 1/4
Olive loaf	33 @ 42 1/2
Pepper loaf	38 @ 57 1/2
Smoke snacks	47 1/2
Smoke links	54 1/2

SPICES

(Basis Chgo., orig. bbls., bags, bales)

Whole	Ground
Allspice, prime	98
Resifted	1.02
Chili Powder	47
Chili Pepper	47
Cloves, Zanzibar	82
Ginger, Jam., unbl.	48
Mace, fancy, Banda	1.85
West Indies	1.85
East Indies	1.74
Mustard flour, fancy	37
No. 1	33
West India Nutmeg	55
Pepper, Spanish	51
Pepper, Cayenne	51
Red, No. 1	53
Pepper:	
White	75
Black	56

SEEDS AND HERBS

(L.c.l. prices)	
Whole	Ground
Caraway seed	28
Cominos seed	26
Mustard seed	23
fancy	23
Yellow American	18
Oregano	34
Coriander, Morocco	21
Natural No. 1	17
Marjoram, French	46
Sage, Dalmatian	56

CURING MATERIALS

Cwt.	
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Salt peter, n. ton, f.o.b. N.Y.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.; Gran. (ton)	27.00
Rock, per ton in 100-lb. bags, f.o.b. whse., Chgo.	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	5.95
Refined standard cane gran., basis	8.30 @ 8.65
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, L.A., less 2%	8.10
Dextrose, per cwt.	7.35
Cerelose, Reg. No. 53	7.35
Ex-Whse., Chicago	7.45

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
	Dec. 21	Dec. 21	Dec. 21

FRESH BEEF (Carcass):

STEERS:			
Choice:			
500-600 lbs.	\$39.00 @ 40.00	\$41.00 @ 43.00	\$40.00 @ 42.50
600-700 lbs.	38.00 @ 39.00	39.00 @ 41.00	39.00 @ 42.00
Good:			
500-600 lbs.	35.00 @ 37.00	38.00 @ 39.00	35.00 @ 39.00
600-700 lbs.	34.00 @ 36.00	37.00 @ 38.00	34.00 @ 38.00
Commercial:			
350-500 lbs.	32.00 @ 34.00	35.00 @ 37.00	31.00 @ 35.00

COW:			
Commercial, all wts.	22.00 @ 25.00	25.00 @ 30.00	24.00 @ 29.00
Utility, all wts.	21.00 @ 23.00	21.00 @ 25.00	22.00 @ 26.00

FRESH CALF: (Skin-Off)

	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	34.00 @ 37.00	None quoted	33.00 @ 36.00
Good:			
200 lbs. down	33.00 @ 35.00	38.00 @ 40.00	32.00 @ 34.00

LAMB (Carcass):

Prime:			
40-50 lbs.	38.00 @ 40.00	39.00 @ 41.00	37.00 @ 40.00
50-60 lbs.	37.00 @ 39.00	38.00 @ 39.00	36.00 @ 39.00
Choice:			
40-50 lbs.	38.00 @ 40.00	39.00 @ 41.00	37.00 @ 40.00
50-60 lbs.	37.00 @ 39.00	37.00 @ 39.00	36.00 @ 39.00
Good, all wts.	35.00 @ 38.00	35.00 @ 37.00	34.00 @ 38.00

MUTTON (EWE):

Choice, 70 lbs. down	20.00 @ 22.00	None quoted	13.00 @ 16.00
Good, 70 lbs. down	20.00 @ 22.00	None quoted	13.00 @ 16.00

FRESH PORK (Carcass): (Packer Style)

80-120 lbs.	None quoted	35.00 @ 38.00	None quoted
120-160 lbs.	29.50 @ 31.50	33.00 @ 35.00	30.00 @ 31.00

FRESH PORK CUTS No. 1:

LOINS:			
8-10 lbs.	40.00 @ 44.00	44.00 @ 48.00	44.00 @ 47.00
10-12 lbs.	40.00 @ 44.00	44.00 @ 46.00	44.00 @ 47.00
12-16 lbs.	40.00 @ 44.00	44.00 @ 45.00	43.00 @ 47.00

PICNICS:

4-8 lbs.	(Smoked)	(Smoked)	(Smoked)
	32.00 @ 37.00	36.00 @ 42.00	35.00 @ 38.00

HAMS, Skinned:

12-16 lbs.	52.00 @ 57.00	55.00 @ 60.00	52.00 @ 58.00
16-18 lbs.	51.00 @ 57.00	52.00 @ 58.00	51.00 @ 55.00

BACON, "Dry Cure" No. 1:

6-8 lbs.	47.00 @ 50.00	55.00 @ 60.00	55.00 @ 60.00
8-10 lbs.	45.00 @ 52.00	52.00 @ 56.00	53.00 @ 56.00
10-12 lbs.	43.00 @ 50.00	48.00 @ 52.00	50.00 @ 53.00

LARD, Refined:

1-lbs. cartons	18.00 @ 20.00	20.00 @ 21.00	17.50 @ 19.00
50-lb. cartons & cans	16.50 @ 19.00	18.00 @ 20.00	None quoted
Tierces	16.00 @ 18.00	18.00 @ 19.00	16.00 @ 18.00

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO

CHICAGO BASIS

WEDNESDAY, DEC. 22, 1954

REGULAR HAMS

Fresh or F.F.A.	Frozen
8-10	43 1/2 n
10-12	43 1/2 n
12-14	40 1/2 n
14-16	38 1/2 n
16-18	35 1/2 n
18-20	34 1/2 n
20-22	34 1/2 n

SKINNED HAMS

Fresh or F.F.A.	Frozen
10-12	46
12-14	43
14-16	41
16-18	38
18-20	37
20-22	37
22-24	37
24-26	37
26-30	36 1/2 n
25/up, 2s in	33 1/2 n

PICNICS

Fresh or F.F.A.	Frozen
4-6	26
6-8	24
8-10	23
10-12	23
12-14	22 1/2 n
8/up, 2s in	22 1/2 n

OTHER CELLAR CUTS

Fresh or Frozen	Cured
Sq. jowls	13 1/2 n
Jowl butts	10 1/2 @ 10 1/2
S. P. jowls	11 n

BELLIES

(Square Cut)

Fresh or F.F.A. Frozen

6-8	39 n	39 n
8-10	39 n	39 n
10-12	33 n	33 n
12-14	30 1/2 n	30 1/2 n
14-16	26 @ 26 1/2	26 @ 26 1/2
16-18	24 1/2	24 1/2
18-20	23 1/2	23 1/2

GR. AMN. BELLIES

Clear

18-20	18 1/2	22 n
20-25	18 1/2	22
25-30	17 1/2	21
30-35	16 1/2 @ 16 1/2	20 1/2
35-40	16	19 1/2 a
40-50	15 1/2	19 a

FAT BACKS

Fresh or Frozen Cured

6-8	9 n	9 n
8-10	9 1/2 n	9 1/2
10-12	9 1/2 n	9 1/2 @ 9 1/2
12-14	10 n	10 1/2
14-16	13 1/2 n	13 1/2
16-18	15 1/2 n	15 1/2
18-20	15 1/2 n	15 1/2
20-25	15 1/2 n	15 1/2

BARRELED PORK

Clear Fat Back	Pork	60-70
30-40	41 n	70-80
40-50	41 n	80-100
50-60	40 n	100-125

LARD FUTURES PRICES

FRIDAY, DEC. 17, 1954

Open	High	Low	Close
Dec. 13.35	13.60	13.10	13.37 1/2
Jan. 13.27 1/2	13.40	13.17 1/2	13.17 1/2
Mar. 13.15	13.17 1/2	13.02 1/2	13.05
May 13.05	13.05	12.95	12.97 1/2 a
July			13.00 b
Sept.			12.90 b

Sales: 4,800,000 lbs.

Open interest at close Thurs., Dec. 10th: Dec. 453, Jan. 515, Mar. 345, May 233, July 52, and Sept. 2 lots.

MONDAY, DEC. 20, 1954

Dec. 13.42 1/2	13.60	13.40	13.45 b
Jan. 13.32 1/2	13.37 1/2	13.22 1/2	13.27 1/2 b
Mar. 13.15	13.20	13.05	13.10
May 13.10	13.10	13.00	13.07 1/2 a
July 13.20	13.20	13.05	13.05 a
Sept.			

Sales: 4,400,000 lbs.

Open interest at close Fri., Dec. 17th: Dec. 425, Jan. 520, Mar. 350, May 222, July 52, and Sept. 2 lots.

TUESDAY, DEC. 21, 1954

Dec. 13.55	13.62 1/2	13.32 1/2	13.60
Jan. 13.32 1/2	13.32 1/2	13.07 1/2	13.25
Mar. 13.15	13.20	12.97 1/2	13.20
May 13.10	13.10	12.90	13.05
July 13.00	13.02 1/2	12.92 1/2	13.02 1/2 b
Sept.			12.90 b

Sales: 11,600,000 lbs.

Open interest at close Mon., Dec. 20th: Dec. 397, Jan. 524, Mar. 358, May 220, July 57, and Sept. 2 lots.

WEDNESDAY, DEC. 22, 1954

Dec. 13.60	13.77 1/2	13.25	13.25
Jan. 13.30	13.30	13.15	13.15
Mar. 13.22	13.22 1/2	12.97 1/2	12.97 1/2 a
May 12.97	13.02 1/2	12.92 1/2	12.92 1/2
July 13.10	13.10	12.95	12.95
Sept. 12.45 b			12.95 b

Sales: 19,000,000 lbs.

Open interest at close Tues., Dec. 21st: Dec. 320, Jan. 549, Mar. 385, May 225, July 54, and Sept. 2 lots.

CANADIAN KILL

In its report on November, 1954 slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight of hogs at 161.9 lbs.; cattle, 472.8 lbs.; calves, 144.8 lbs.; and sheep and lambs, 42.4 lbs. These weights compare with 160.9, 488.4, 145.2 and 43.6 lbs., respectively, in November, a year earlier. The number of livestock slaughtered in the two months was:

	Nov. 1954	Nov. 1953
Cattle	150,620	144,343
Calves	60,729	56,280
Hogs	476,376	412,127
Sheep	92,075	82,288

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	50-lb. cartons, f.o.b. Chicago	Kettle rend., tierces, f.o.b. Chicago	Leaf, kettle rend., tierces, f.o.b. Chicago	Lard flakes, tierces, f.o.b. Chicago	Neutral tierces, f.o.b. Chicago	Standard shortening* N. & S. N. & S.
\$17.25	17.25	17.75	18.25	18.87 1/2	18.87 1/2	22.75

*Delivered.

WEEK'S LARD PRICES

P.S. or Dry	P.S. or Dry	Raw Leaf
Dec. 17	13.25 a	12.00
Dec. 18	13.25 n	12.00
Dec. 19	13.00 n	12.00
Dec. 20	13.00 n	12.00
Dec. 21	13.00 n	12.00
Dec. 22	12.75 a	12.00

N—nominal, A—Asked, B—bid.

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

	Dec. 21, 1954
Frozen	Western
39a	Per Cwt.
39b	(L.c.l. prices)
39c	
39d	
39e	
39f	
39g	
39h	
39i	
39j	
39k	
39l	
39m	
39n	
39o	
39p	
39q	
39r	
39s	
39t	
39u	
39v	
39w	
39x	
39y	
39z	

BEEF CUTS (L.c.l. prices)

Prime Steer:	City
Hindqtrs., 600/800...	57.00@ 62.00
Hindqtrs., 800/900...	57.00@ 58.00
Rounds, flank off	49.00@ 50.00
Rounds, diamond bone	
flank off	51.00@ 52.00
Short loins, untrim.	90.00@ 96.00
Short loins, trim.	115.00@ 132.00
Flanks	15.00@ 16.00
Ribs (7 bone cut)	72.00@ 75.00
Arm chucks	37.00@ 39.00
Briskets	35.00@ 37.00
Plates	18.00@ 19.00
Foreqtrs. (Kosher)	44.00@ 46.00
Arm chucks (Kosher)	46.00@ 48.00
Briskets (Kosher)	36.00@ 38.00

Choice Steer:	City
Hindqtrs., 600/800...	54.00@ 57.00
Hindqtrs., 800/900...	52.00@ 53.00
Rounds, flank off	48.00@ 49.00
Rounds, diamond bone	
flank off	50.00@ 51.00
Short loins, untrim.	75.00@ 82.00
Short loins, trim.	95.00@ 115.00
Flanks	15.00@ 16.00
Ribs (7 bone cut)	64.00@ 70.00
Arm chucks	36.00@ 38.00
Briskets	35.00@ 37.00
Plates	18.00@ 19.00
Foreqtrs. (Kosher)	43.00@ 45.00
Arm chucks (Kosher)	44.00@ 47.00
Briskets (Kosher)	36.00@ 38.00

FANCY MEATS (L.c.l. prices)

	Cwt.
Veal breads, under 6 oz.	\$55.00
6 to 12 oz.	48.00@50.00
12 oz. up	80.00@81.00
Beef livers, selected	30.00@31.00
Beef kidneys	12.00
Outails, over 1/4 lbs.	13.00@15.00

LAMBS (L.c.l. prices)

	City
Prime, 30/40	\$47.00@48.00
Prime, 40/45	48.00@50.00
Prime, 45/55	45.00@47.00
Choice, 30/40	45.00@47.00
Choice, 40/45	46.00@48.00
Choice, 45/55	44.00@45.00
Good, 30/40	43.00@44.00
Good, 30/45	44.00@45.00
Good, 45/55	42.00@43.00
	Western
Prime, 40/45	\$41.00@42.00
Prime, 45/50	41.00@42.00
Prime, 50/60	41.00@42.00
Choice, 55/down	39.00@41.00
Good, all wts.	37.00@39.00

FRESH PORK CUTS (L.c.l. prices)

	Western
Pork loins, 8/12	\$40.00@42.00
Pork loins, 12/16	37.00@39.00
Hams, sknd., 10/14	46.00@48.00
Boston butts, 4/8	38.00@38.00
Spareribs, 3/down	38.00@40.00
Pork trim., regular	28.00
Pork trim., spec. 80%	44.00
	City
Hams, sknd., 10/14	\$46.00@52.00
Pork loins, 8/12	41.00@44.00
Pork loins, 12/16	38.00@41.00
Picnics, 4/8	33.00@35.00
Boston butts, 4/8	38.00@40.00
Spareribs, 3/down	37.00@42.00

VEAL—SKIN OFF (L.c.l. prices)

	Western
Prime, 50/80	None quoted
Prime, 80/110	\$45.00@46.00
Choice, 80/110	42.00@45.00
Choice, 110/150	36.00@39.00
Good, 50/80	37.00@40.00
Good, 80/110	26.00@29.00
Good, 110/150	32.00@35.00
Commercial, all wts.	22.00@26.00

DRESSED HOGS (L.c.l. prices)

	(Head on, leaf fat in)
50 to 75 lbs.	30.75@33.75
75 to 100 lbs.	30.75@33.75
100 to 125 lbs.	30.75@33.75
125 to 150 lbs.	30.75@33.75

BUTCHERS' FAT

	Cwt.
Shop fat	\$22.00
Breast fat	22.75
Inedible fat	3.00
Edible suet	3.00

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Dec. 22, were reported as follows:

CATTLE:

Steers, ch. & pr.	\$27.50@29.50
Steers, choice	24.00@26.50
Steers, good	20.00@23.50
Steers, commercial	17.00@19.50
Heifers, choice	22.50@25.00
Heifers, com'l. & gd.	14.00@20.00
Cows, com'l.	10.50@12.00
Cows, util. & com'l.	9.00@11.00
Cows, can. & cut.	7.50@ 9.00
Bulls, util. & com'l.	10.50@14.00

HOGS:

Choice, 190/210	\$17.25@17.75
Choice, 210/220	17.25@17.75
Choice, 220/240	17.25@17.75
Good, 240/300	15.25@17.25
Sows, 400/down	15.00@15.50

LAMBS:

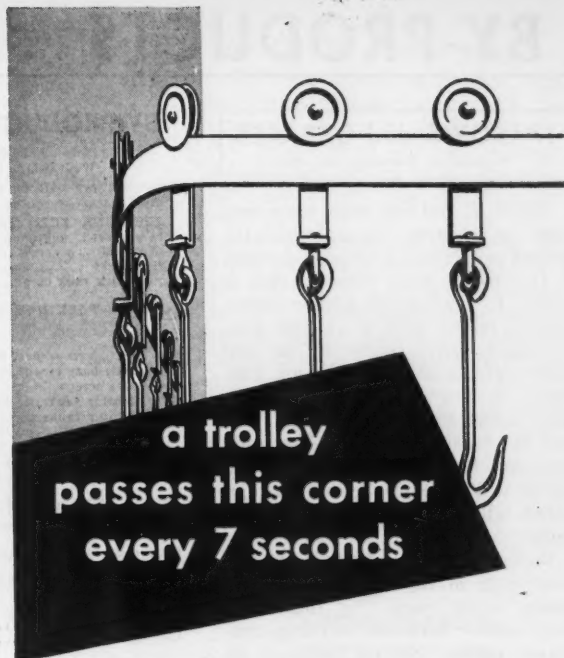
Good & choice	18.50@20.00
---------------	-------------

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Dec. 11, compared with the same time 1953, was reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCKS YARDS	GOOD STEERS Up to 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B ¹ Dressed		LAMBS Good Handyweight	
	1954	1953	1954	1953	1954	1953	1954	1953
Toronto	\$20.75	\$19.25	\$23.42	\$24.48	\$26.27	\$32.10	\$20.50	\$22.67
Montreal	20.00	19.00	22.00	23.70	26.50	32.10	20.00	21.40
Winnipeg	17.75	16.64	20.15	22.00	23.45	29.10	16.50	19.53
Calgary	18.00	17.12	14.74	16.36	24.00	29.60	17.50	19.63
Edmonton	17.75	17.25	16.50	19.00	24.25	29.85	17.50	19.75
Lethbridge	19.25	17.55			24.00	29.40	17.75	19.50
P. Albert	18.20	17.10	16.50	18.25	22.00	28.10	15.25	
Moose Jaw	18.00	16.40	14.50	14.20	22.00	28.10	15.50	16.50
Saskatoon	17.90	16.75	19.00	18.60	22.00	27.90	16.85	18.00
Regina	17.15	15.40	15.85	17.90	22.00	28.10	14.85	16.75
Vancouver	18.50	18.00	17.65	17.50			18.00	22.50

*Dominion Government premiums not included.



...cleaned, derusted, paraffin dipped and ready for the next carcass. That's right! With Oakite's modern mass production methods, it's possible to recondition 500 ready-to-roll trolleys an hour.

You can find out more about the Oakite way of reconditioning meat trolleys by getting the FREE 34-page booklet, "How to Cut Sanitation Costs in Meat Packing Plants." And in addition you'll find many money-saving suggestions on cleaning...

smokehouse walls: How hot spray cleaning works... mixing the cleaning solution...using the flow-on method...how to build your own flow-on system.

equipment: Knowing different soils...water hardness...when to use acidic cleaners...where the alkaline cleaner fits in.

cooperage: Sanitation of tubs, tierces and slacks...preventing mold growth...selecting the right general cleaner...

...and a host of other important jobs such as Hog Scalding, Scale Removal, Refrigeration Maintenance and Plant Maintenance. Why not take advantage of the 45 years of Oakite experience that has been put into this fine booklet? Get a copy today. Ask your Oakite Representative for a copy or write us here: Oakite Products, Inc., 20A Rector St., New York 6, N. Y.

SPECIALIZED INDUSTRIAL CLEANING
OAKITE
MATERIALS • METHODS • SERVICE

Technical Service Representatives in Principal Cities of U. S. and Canada

BY-PRODUCTS... FATS AND OILS

TALLOW and GREASES

Wednesday, December 22, 1954

Offerings late last week were very hard to uncover, consequently the market maintained a strong undertone. A few trades were consummated at steady to fractionally higher prices. Special tallow sold at 7c and 7½c, bleachable fancy tallow at 7½c and yellow grease at 6½c, all c.a.f. Chicago. A few tanks of bleachable fancy tallow traded at 8¼c, c.a.f. east and bid ½c higher later. The trade indicated 9c, c.a.f. east on all hog choice white grease. Several tanks of edible tallow sold at 10½c, Chicago basis.

Buyers' ideas on Monday of the new week in the Midwest were at steady levels, basis 7½c bleachable fancy tallow; however, offerings continued sparse. Several tanks of all hog choice white grease sold at 9c, delivered New York. Several tanks of bleachable fancy tallow traded at 8½c, c.a.f. east and bid for more, but sellers held out for higher prices. On Tuesday, additional tanks of bleachable fancy tallow sold at 8¾c, c.a.f. New York. Buying interest for eastern consumption slowed down. A few tanks of all hog choice white grease sold at 9¼c, c.a.f. east. Traders talked 7¼@7½c, c.a.f. New York on yellow grease. Locally, a couple of tanks traded at 6½c, c.a.f. Chicago.

Buyers and sellers at midweek were far apart as to their ideas. Bids of 7½c, Chicago basis on bleachable were heard; however, no trades were reported on that basis. All hog choice white grease was bid at 9@9½c, c.a.f. east, but held fractionally higher. Bleachable fancy tallow was still available at 8¼c, c.a.f. New York, but bid ½c lower. Edible tallow was offered

BY-PRODUCTS MARKET

BLOOD

Wednesday, Dec. 22, 1954

Unground, per unit of ammonia (bulk)	Unit *8.75
DIGESTER FEED TANKAGE MATERIAL	
Wet rendered, unground, loose	
Low test	*7.00@7.25
High test	*6.75n
Liquid stick tank cars	2.75

PACKINGHOUSE FEEDS

	Carlots, per ton
50% meat, bone scraps, bagged ..	\$7.50@85.00
50% meat, bone scraps, bulk	75.00@82.50
55% meat scraps, bulk	95.00
60% digester tankage, bulk	80.00@90.00
60% digester tankage, bagged	85.00@95.00
80% blood meal, bagged	132.50@150.00
70% steamed bone meal bagged (spec. prep.)	None quoted
80% steamed bone meal, bagged ..	72.50@75.00

FERTILIZER MATERIALS

High grade tankage, ground, per unit, ammonia	6.00
Hoof meal, per unit ammonia	6.50

DRY RENDERED TANKAGE

	Per unit Protein
Low test	*1.45
Low test	*1.35@1.40

GELATINE AND GLUE STOCKS

	Per cwt.
Calf trimmings (limed)	*1.35@1.50
Hide trimmings (green salted)	6.00@7.00
Cattle jaws, scraps and knuckles, per ton	55.00@57.50
Pig skin scraps and trimmings, per lb.	6¢@7

ANIMAL HAIR

Winter coil dried, per ton	*120.00@125.00
Summer coil dried, per ton	*55.00@60.00
Cattle switches, per piece	3½@4½
Winter processed, gray, lb.	16@17
Summer processed, gray, lb.	10@12

n—nominal, a—asked.
*Quoted delivered basis.

at 10c, f.o.b. outside points, equal to 10½c, Chicago basis.

TALLOW: Wednesday's quotations: edible tallow, 10½c; original fancy tallow, 7¼c; bleachable fancy tallow, 7½c; prime tallow, 7¼@7½c; special tallow, 7@7½c; No. 1 tallow, 6¾c; and No. 2 tallow, 5¼c.

GREASES: Wednesday's quotations: not all hog choice white grease, 7½@7¾c; B-white grease, 7c; yellow grease, 6½c; house grease, 6@6¼c;

VEGETABLE OILS

Wednesday, December 22, 1954

Sales of vegetable oils were light Monday, with only minor price changes registered.

Processors were the main purchasers of soybean oil, with refiners buying sparingly. Shipment for this week sold at 12½c, without takers. First-half January shipment cashed at 12¼c and scattered January shipment brought 12½c. First-half February shipment sold at 12c. March through June shipment sold at 11½c.

Cottonseed oil sales were difficult to confirm, but the market held steady. In the Valley, offerings were priced at 12¾c, but were countered with bids of 12½c. There was reported movement at good locations at the offering level. Offerings in the Southeast were priced at 12½c, but no trading was reported. In Texas, 12½c was bid at common points, with available offerings priced at 12½c. Some sales were accomplished at 12½c, Waco basis.

The corn oil market was mostly nominal at 13¼c. Peanut oil was also nominal at 19¼c. Coconut oil sold at 12¼c, with later offerings priced at 12½c and unsold.

The soybean oil market showed im-

and brown grease, 5¼@5½c. The all hog choice white grease was quoted at 9¼c, c.a.f. east.

EASTERN BY-PRODUCTS

New York, Dec. 22, 1954

Dried blood was quoted Wednesday at \$6.75 per unit of ammonia. Low test wet rendered tankage was listed at \$6 per unit of ammonia and dry rendered tankage was priced at \$1.40 per protein unit.

FELIN'S

Original Philadelphia Scrapple



**PACKERS PORK AND
PORK PRODUCTS**

John J. Felin & Co., Inc.

4142-50 Germantown Ave., Philadelphia 40, Pa.

- Ham
- Bacon
- Lard
- Sausage
- Products



hunting?



For complete Buyers' Guide information on every machinery, equipment and supply item — as well as services — look to the Annual Meat Packers Guide! The listing pages and advertising will give you the information you need to specify and buy intelligently. Use the Guide for basic buying information and read the Provisioner for current selling messages and you'll save time and money.

provement pricewise Tuesday, but not in regard to volume of sales. Dealers participated in the activity with refiners mostly on the sidelines. December shipment sold at 12 $\frac{3}{4}$ c and 12 $\frac{1}{2}$ c, depending on time of shipment. First-half January shipment sold at 12 $\frac{3}{4}$ c, straight February shipment at 12c and March through June at 11 $\frac{3}{4}$ c.

The cottonseed oil market was steady to higher, with trading in the Valley at 12 $\frac{3}{4}$ c. In the Southeast, 13c was paid at premium points. There was trading in Texas at 12 $\frac{3}{4}$ c, Waco basis, and at 12 $\frac{3}{4}$ c Lubbock.

Trading of soybean oil at midweek was extremely light due to the spread between buyer's and seller's ideas. December shipment sold at 12 $\frac{3}{4}$ c, first-week January shipment at 12 $\frac{3}{4}$ c and scattered last half January shipment at 12 $\frac{3}{4}$ c.

Cottonseed oil prices were mostly unchanged from the previous day, with sales in the Valley at 12 $\frac{3}{4}$ c and in Texas at 12 $\frac{1}{2}$ c and 12 $\frac{3}{4}$ c, depending on location.

The corn oil market was nominal at 13 $\frac{3}{4}$ c. Peanut oil was offered at 19 $\frac{1}{4}$ c and coconut oil at 12 $\frac{3}{4}$ c, both without reported movement.

CORN OIL: Up $\frac{1}{8}$ c from last week's level.

SOYBEAN OIL: Market stronger,

but activity generally light.

PEANUT OIL: Unchanged from previous week.

COCONUT OIL: Sold early at 12 $\frac{1}{4}$, with that price asked at mid-week.

COTTONSEED OIL: Advanced an $\frac{1}{8}$ c to $\frac{1}{4}$ c, depending on location.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, DEC. 17, 1954					
Jan. ...	14.95n	15.05n	14.95n
Mar. ...	14.95b	15.11b	14.97b
May ...	14.97b	15.13b	15.00
July ...	14.87b	15.02b	14.87b
Sept. ...	14.75n	14.80b	14.75n
Oct. ...	14.70n	14.70b	14.70n
Dec. ...	14.60n	14.65b	14.60n
Sales: 75 lots.					

MONDAY, DEC. 20, 1954					
Jan. ...	15.05n	15.20n	15.05n
Mar. ...	15.00b	15.20	15.15	15.17b	15.11b
May ...	15.00b	15.21	15.17	15.21	15.13b
July ...	14.95b	15.10	15.08	15.10b	15.02b
Sept. ...	14.80b	14.80	14.80	14.83b	14.80b
Oct. ...	14.50n	14.75n	14.70b
Dec. ...	14.50n	14.70n	14.65b
Sales: 208 lots.					

TUESDAY, DEC. 21, 1954					
Jan. ...	15.20n	15.20n	15.20n
Mar. ...	15.15b	15.25	15.19	15.20	15.17b
May ...	15.15b	15.25	15.20	15.22b	15.21
July ...	15.05b	15.18	15.15	15.15b	15.10b
Sept. ...	14.85b	14.92b	14.85b
Oct. ...	14.75n	14.80b	14.75n
Dec. ...	14.60b	14.75b	14.70n
Sales: 79 lots.					

WEDNESDAY, DEC. 22, 1954					
Jan. ...	15.20n	15.10n	15.20n
Mar. ...	15.14	15.15	15.12	15.14b	15.20
May ...	15.12b	15.17	15.17	15.15b	15.22b
July ...	15.05b	15.10	15.10	15.07b	15.15b
Sept. ...	14.80b	14.78b	14.92b
Oct. ...	14.70n	14.65n	14.80b
Dec. ...	14.65n	14.60n	14.75b
Sales: 15 lots.					

World 1954 Peanut Crop

This year looms as another high production year in peanuts with its estimated output of about 12,000,000 short tons of nuts, the Foreign Agricultural Service has reported. This year's world crop was about the same as in 1953.

The most significant change in the world production pattern, the service pointed out, was the sharp decline in the U.S. crop which may be offset by larger harvests in Mexico, South America and possibly in China and India.

VEGETABLE OILS

Wednesday, Dec. 22, 1954

Crude cottonseed oil, carlots, f.o.b.	
Valley	12 $\frac{3}{4}$ pd
Southeast	12 $\frac{3}{4}$ n
Texas	12 $\frac{3}{4}$ pd
Corn oil in tanks, f.o.b. mills	18 $\frac{3}{4}$ n
Peanut oil, f.o.b. mills	19 $\frac{1}{4}$ a
Soybean oil, f.o.b. mills	12 $\frac{3}{4}$ pd
Coconut oil, f.o.b. Pacific Coast	12 $\frac{3}{4}$ a
Cottonseed	
Midwest and West Coast	2 $\frac{1}{4}$ @ 2 $\frac{1}{4}$
East	2 $\frac{1}{4}$ @ 2 $\frac{1}{4}$

OLEOMARGARINE

Wednesday, Dec. 22, 1954

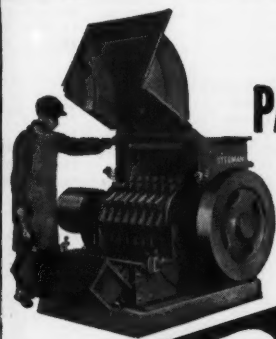
White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	26
Water churned pastry	25

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)...	12 @ 12 $\frac{1}{2}$
Extra oleo oil (drums)	16 $\frac{1}{4}$ @ 17

Pd—paid. n—nominal. b—bid.



**For REDUCING
PACKING HOUSE
BY-PRODUCTS**

**STEDMAN
HAMMER MILLS**
2-STAGE

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers—also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

Builders of Dependable Machinery Since 1834

STEDMAN FOUNDRY & MACHINE COMPANY, INC.

Subsidiary of United Engineering and Foundry Company

General Office & Works: AURORA, INDIANA

We are interested in "BUYING"
edible U.S. Inspected and Passed

FRESH:

- BEEF FATS
- PORK FATS
- S. P. HAM FATS

Please call: UNION 4-6900

Daily Pick Up Arranged

We are also interested in "SELLING"
U.S. INSPECTED & PASSED
EDIBLE TALLOW

Made from Choice Prime Raw Fats Only.

Highest Specifications Guaranteed

WRITE FOR SAMPLES

Delivery in Tank Cars or Our Own Fleet of
Stainless Steel Tank Trailers to Your Plant

CONTINENTAL REF. & PKG. CO.

2011 8TH ST.

NORTH BERGEN, N.J.

HIDES AND SKINS

Volume of about 125,000 hides sold during week at steady to higher prices—The small packer and country hide markets mostly quiet—River overweight kip sold at 22c—Shearlings and fall clips steady to strong.

CHICAGO

PACKER HIDES: Interest for hides was broad Monday at steady levels, with an indication that a ½c advance might be realized for certain selections. Big packers, however, were not in an offering mood and no sales developed throughout the day. To gauge the trend of the market was difficult, with some trade sources of the opinion that prices had been forced down recently and an advance was in order, while others thought that the seasonal decline in quality of hides the next three months would influence buyer's ideas.

A heavy volume of hides traded Tuesday at steady to higher levels. Trade sources estimated the day's trade at 75,000; however, not all selections shared in the activity. Heavy native steers of river point production sold at 10c and Northern production brought 10½c. Branded steers sold at 9c for butts and 8½c for Colorados. Heavy Texas steers were reportedly untraded. Branded cows sold at 8½c for Denvers, 9c for northerns and 9½c for southwestern production. Steady sales involved light native cows of northern production at 12c and 12½c for Rivers, and heavy native cows at 10c for northerns and 9½c for rivers.

Hides continued to trade at mid-week at levels established Tuesday. Light native cows sold at 12c and a car of northern native bulls brought 8½c. Other selections were also traded at steady levels, with the exception of ex-light native steers and light native steers and light and ex-

lightweight branded steer hides.

SMALL PACKER AND COUNTRY HIDES: Sales of small packer hides were difficult to confirm this week, as buyers were hesitant to reach out for available offerings. Buyer's indication for 48@50-lb. average was at 11c. Some 54-lb. average brought 10c. The 60-lb. average small packer hide was nominal at 9½c. The 45@46-lb. average was bid at 11c. Offerings for various averages out of the Southwest were priced ½c over last week's levels. The country hide market was reported quiet, with straight locker butchers quoted at 8c.

CALFSKINS AND KIPSKINS: Only sale heard of either selection was about 2,000 river overweight kipskins at 22c at midweek.

SHEEPSKINS: Late last week, two cars of No. 1 shearlings with fall clips included sold at 2.15 and 2.75. There was additional trading of No. 1 shearlings and fall clips at 2.25 and 2.75. There was trading of No. 2 and No. 3 shearlings at 1.15 and .50. Dry pelts last sold at 24c. Pickled skins reported sold at 7.25 for lambs and 8.50 for sheep.

U. S. Foreign Hide Trade

United States foreign trade in hides and skins, 1951-53 and averages, 1953-39, as compiled by the Bureau of Census:

	Averages	1951	1952	1953
	1935-39	1,000	1,000	1,000
Calf and Kip: 1,000 pieces	pieces	pieces	pieces	pieces
Imports	3,181	2,490	1,628	1,932
Exports	555	273	794	1,608
Net imports	2,626	2,217	834	324
Cattle hides:				
Imports	2,580	3,242	1,230	455
Exports	533	372	1,138	2,381
Net imports	2,047	2,870	92	
Net exports				1,926
Goat and Kid:				
Imports ¹	43,260	32,185	29,716	31,904
Exports				
Imports	21,057	20,948	19,325	25,049
Exports	1,996	661	497	419
Net exports	19,061	20,287	18,828	24,630

¹U.S. exports negligible.

CHICAGO HIDE QUOTATIONS

		PACKER HIDES		Cor. Week	
		Week ended	Previous	1953	
		Nov. 22, 1954	Week	1953	
Hvy. Nat.	steers	10 @ 10½n	9½ @ 10n	12½ @ 15	
Lt. Nat.	steers	12½ @ 13n	12½n		
Hvy. Tex.	steers	8½n	8½n	10½	
Ex. lgt. Tex.		12n	13n	14n	
Butt. brnd.	steers	9n	8½n	10½	
Col. steers		8½n	8n	10n	
Brnd. cows	9 @ 9½n	8½ @ 9n		11	
Lt. Nat.	cows	9½ @ 10n	9½ @ 10n	12½	
Hvy. Nat.	cows	12 @ 12½n	11½ @ 12n	14½	
Nat. bulls	8 @ 8½n	7½ @ 8n	9½ @ 10n		
Brnd. bulls	7 @ 7½n	6½ @ 7n	8½ @ 9n		
Calfskins,					
Nor., 10/15		32½n	32½n	42½n	
10/down		37½n	37½n	45n	
Kips, Nor.		23½n	23½ @ 24½n	29 @ 29½n	
Kips, Nor.	brnd., 15/25	21n	21 @ 21½n	26½ @ 27n	

SMALL PACKER HIDES

STEERS AND COWS:				
60 lbs. and over	9½n	9 @ 9½n	10½ @ 11n	
50 lbs.	10½ @ 11n		10n	12n

SMALL PACKER SKINS

Calfskins,				
und. 15 lbs.	23 @ 24n	23 @ 24n	25 @ 27	
Kips, 15/30	17 @ 18n	17 @ 18n	17 @ 18	
Slunks, reg.	1.00n	1.00n	1.25n	
Slunks, hairless	25n	25n	25n	

SHEEPSKINS

Packer shearlings,				
No. 1	2.00 @ 2.25	2.10 @ 2.15	1.50	
Dry Pelts	24n	25n	25n	
Horsehides,				
Untrmd.	7.50 @ 7.75n	7.50 @ 7.75n	9.00 @ 9.50n	

N. Y. HIDE FUTURES

FRIDAY, DEC. 17, 1954

	Open	High	Low	Close
Jan.	11.38b	11.53	11.49	11.57b-50n
Apr.	12.07b	12.29	12.15	12.29
July	12.85	12.91	12.85	12.98b-13.00n
Oct.	13.35b	13.48	13.48	13.52b-57n
Jan.	13.85b	14.00b-14.07n
Apr.	14.25b	14.45b-55n

Sales: 54 lots.

MONDAY, DEC. 20, 1954

Jan.	11.40b	11.64	11.39	11.39
Apr.	12.18b	12.37	12.10	12.11-10
July	12.85b	13.06	12.80	12.80-81
Oct.	13.40b	13.58	13.40	13.55b-40n
Jan.	13.90b	13.80b-90n
Apr.	14.35b	14.25b-30n

Sales: 182 lots.

TUESDAY, DEC. 21, 1954

Jan.	11.40-45	11.67	11.40	11.70b-73n
Apr.	12.10b	12.40	12.20	12.39b-43n
July	12.80b	13.08	12.96	13.08b-12n
Oct.	13.35b	13.68	13.48	13.68
Jan.	13.80b	14.13b-20n
Apr.	14.25b	14.53b-70n

Sales: 79 lots.

WEDNESDAY, DEC. 22, 1954

Jan.	11.60b	11.55	11.54	11.55b-56n
Apr.	12.43	12.45	12.41	12.25
July	13.10b	13.10	12.93	12.94b-60n
Oct.	13.68b	13.70	13.70	13.50b-50n
Jan.	14.10b	13.95b-14.00n
Apr.	14.50b	14.35b-45n

Sales: 60 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Dec. 18, 1954, totaled 4,641,000 lbs.; previous week, 5,482,000 lbs.; same week, 1953, 4,354,000 lbs.; 1954 to date, 272,506,000 lbs.; same period, 1953, 245,018,000 lbs.

Shipment for week ended Dec. 18, 1954, totaled 3,008,000 lbs.; previous week, 3,722,000 lbs.; corresponding week, 1953, 5,812,000 lbs.; this year to date, 190,905,000 lbs.; corresponding week, 1953, 185,540,000 lbs.

**PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES**

THE RATH PACKING CO., WATERLOO, IOWA



Cor. Week
1953

10 1/2 @ 15

10 1/2

14n

10 1/2

10n

11

12 1/2

14 1/2

10 1/2 @ 10n

10 1/2 @ 9n

42 1/2n

45n

0 @ 29 1/2n

10 1/2 @ 27n

0 1/2 @ 11n

12n

25 @ 27

17 @ 15

1.25n

25n

1.50

25n

0.00 @ 9.50n

ES

Close

1.57b- 50n

2.29

2.98b-13.00n

3.52b- 57n

1.00b-14.07n

1.45b- 55n

1.39

2.11-10

2.80-81

3.25b- 40n

3.80b- 90n

4.25b- 30n

1.70b- 77n

2.39b- 43n

3.08b- 12n

3.68

4.13b- 20n

4.53b- 70n

54

1.55b- 56n

2.25

2.94b- 50n

3.50b- 50n

3.95b-14.05n

4.35b- 45n

54

1.55b- 56n

2.25

2.94b- 50n

3.50b- 50n

3.95b-14.05n

4.35b- 45n

54

1.55b- 56n

2.25

2.94b- 50n

3.50b- 50n

3.95b-14.05n

4.35b- 45n

54

1.55b- 56n

2.25

2.94b- 50n

3.50b- 50n

3.95b-14.05n

4.35b- 45n

54

1.55b- 56n

2.25

2.94b- 50n

3.50b- 50n

3.95b-14.05n

4.35b- 45n

Week's Closing Markets

PHILADELPHIA FRESH MEATS

Tuesday, Dec. 21, 1954

WESTERN DRESSED

BEEF (STEER):		Cwt.
Choice, 500/700	\$44.50@47.00
Choice, 700/900	43.00@46.00
Good, 500/700	38.50@41.75
Commercial, 350/700	31.00@34.00

COW:		
Commercial, all wts.	26.00@29.00
Utility, all wts.	21.50@25.00

VEAL (SKIN OFF):		
Choice, 80/110	40.00@43.00
Choice, 110/150	39.00@42.00
Good, 50/80	30.00@32.00
Good, 80/110	33.00@35.00
Good, 110/150	32.00@34.00
Commercial, all wts.	25.00@30.00
Utility, all wts.	22.00@25.00

CALF (SKIN-OFF):		
Choice, 200/down	30.00@34.00
Good, 200/down	26.00@30.00
Commercial, 200/down	23.00@26.00

LAMB:		
Prime, 30/50	42.00@44.00
Prime, 50/60	40.00@42.00
Choice, 30/50	42.00@44.00
Choice, 50/60	40.00@42.00
Good, all wts.	40.00@42.00
Utility, all wts.	36.00@40.00

MUTTON (EWE):		
Choice, 70/down	16.00@18.00
Good, 70/down	15.00@17.00

PORK CUTS—CHOICE LOINS:		
(Bladeless included) 8/12	39.00@41.00
(Bladeless included) 12/16	37.00@39.00
Butts, Boston style, 4/8	35.00@37.00
SPARERIBS, 3 lbs. down	35.00@37.00

LOCALLY DRESSED

STEER BEEF (lb.):		Prime	Choice	Good
Hindqtrs., 600/800	...	56@60	53@56	47@51
Hindqtrs., 800/900	...	55@56	52@55	None
Round, no flank	...	52@55	50@53	46@50
Hip rd., with flank	...	50@52	49@51	44@47
Full loin, untrim.	...	62@66	56@60	48@54
Ribs (7 bone)	...	66@72	62@65	52@56
Arm chucks	...	37@39	36@38	33@36
Briskets	...	32@35	32@35	32@35
Short plates	...	16@18	16@18	16@18
Pork loins 8/12	...	43@47	Sk. hams 10/12	56@58
Pork loins 12/16	...	42@45	Sk. hams 12/14	54@56
Spareribs, 3/dn.	...	44@48	Bos. Butts, 4/8	40@43

Cold Storage Hide Stocks

Stocks of hides and pelts in cold storage on November 30 totaled 95,764,000 lbs., according to the U.S. Department of Agriculture. This was an increase from 95,256,000 lbs. reported a month before and considerably above the 70,140,000 lbs. a year earlier and the five-year, 1949-53 average of 60,698,000 lbs.

WEDNESDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$19.00; average \$16.75. Provision prices were quoted as follows: Under 12 pork loins, 38-38½; 10/14 green skinned hams, 43@46; Boston butts, 32½@33; 16/down pork shoulders, 27½ nominal; 3/down spareribs, 33@33½; 8/12 fatbacks, 9½@9¾; regular pork trimmings, 14 nominal; 18/20 DS bellies, 22 nominal; 4/6 green picnics, 26; 8/up green picnics, 22½. P.S. loose lard was quoted at 12.00 asked and P.S. cash lard in tierces and drums at 12.75 asked.

Cottonseed Oil

For closing cottonseed oil futures see page 35.

HOG-CORN RATIO

The hog-corn ratio for barrows and gilts at Chicago for the week ended Dec. 18, 1954 was 11.3 according to a report by the U. S. Department of Agriculture. The ratio compared with the 11.5 ratio reported for the preceding week and 15.4 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling at \$1.502 per bu. in the week ended December 18, 1954, \$1.520 per bu. in the previous week and \$1.563 per bu. for the same period a year earlier.

Meat Index Shade Higher

Wholesale meat prices edged upward to 84.9 per cent during the week ended December 14 from 84.7 the previous week, according to the Bureau of Labor Statistics. Average primary market prices remained steady at 109.4 on the basis of the 1947-49 average of 100 per cent for the period. On the other hand, lard dipped 9.6 per cent.

MEAT EXPORTS-IMPORTS

Exports and imports of meats during September, as reported by the U. S. Department of Agriculture:

Commodity	Sept., '54 Pounds	Sept., '53 Pounds
EXPORTS (domestic)		
Beef and veal—		
Fresh or frozen	197,156	772,577
Pickled or cured	2,627,700	1,392,192
Pork—		
Fresh or frozen	101,542	483,986
Hams & shoulders, cured or cooked	805,050	633,999
Bacon	69,085	420,896
Other pork, pickled, salted or otherwise cured, (includes sausage ingredients)	1,416,276	3,330,733
Sausage, bologna & frankfurters (except canned)	137,774	117,276
Other meats, except canned	3,731,535	2,874,826
Canned meats—		
Beef and veal	254,013	108,233
Sausage, bologna & frankfurters	676,599	220,247
Hams & shoulders	96,020	69,063
Other pork, canned	231,008	237,282
Other meats & meat products, canned	618,814	393,310
Lamb and mutton (except canned)	90,125	5,720
Lard (includes rendered pork fat)	25,344,252	24,411,929
Tallow, edible	789,959	2,698,277
Tallow, inedible	81,768,237	108,369,501
Inedible animal oils, n.e.c. (includes lard oil)	40,296	1,000,221
Inedible animal greases & fats (includes grease stearin)	11,615,399	10,891,068

IMPORTS—

Beef, fresh or frozen	1,069,084	2,230,591
Veal, fresh or frozen	3,512	27,257
Beef and veal, pickled or cured	975,755	864,461
Canned beef (includes corned beef)	5,488,193	8,907,637
Pork, fresh or chilled or frozen	3,696,461	2,227,152
Hams, shoulders, bacon & other pork	421,543	502,540
Canned cooked hams & shoulders	7,890,320	8,489,796
Other pork, prepared or preserved	961,226	
Lamb, mutton and goat meat	2,921	118,470
Tallow, edible	236,300	298,180
Tallow, inedible		

¹Includes many items which consist of varying amounts of meat.

²Not cooked, boned or canned or made into sausage.

³Includes fresh pork sausage.

⁴Excludes goat meat. *Revised.

SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia during Oct., ten months, 1953-54 (00's omitted):

State	Cattle	Calves	Hogs	Sheep
	'54	'53	'54	'53
Ga.	55.0	52.0	24.0	125.0
Fla.	38.0	38.0	13.3	11.8
Ala.	24.0	22.0	12.4	12.8
Totals	117.0	112.0	49.7	148.8
Oct.	1954	947,000	868,400	2,005,000
Oct.	1953	770,400	287,700	2,231,000



Sanitary, one-piece stainless steel top with removable maple cutting board.

KOCH Heavy-Duty Trimming and Boning Tables

Designed and built by experienced meat industry specialists. One-piece tops of 14-gauge polished stainless steel. All corners rounded. Meat juices cannot stain metal working surface. Removable sectional maple cutting board along front is 18-in. wide. Welded tubular frame, with leg levelers. Available in any length up to 12-ft.

Take advantage of KOCH free design service on custom-built tables. Write for sketch and quotation.

KOCH SUPPLIES
2520 Holmes St.
Kansas City 8, Mo. • Phone VI. 3788

LIVESTOCK MARKETS...Weekly Review

Cattle Slaughter Down, Hog Kill Up During November

Livestock slaughter under federal inspection in November went through the third successive month without any superlatives. Cattle slaughter was down for the second straight month and hog kill made its fifth straight marker of topping output for the same period of the year before to reach its largest volume this year so far. Slaughter of calves and sheep was below October, but above 1953.

November cattle slaughter totaled 1,601,839 compared with 1,616,193 in October and 1,608,793 last year. It was, however, second to the November, 1953 record.

Calf slaughter declined sharply to 694,264 head from 738,211 butchered the month before, but numbered the largest for November since 1947 and compared with 658,052 for November last year.

Slaughter of hogs jumped upward to 5,840,532 head for a good gain over 5,177,810 butchered in October and compared with the 5,540,389 killed in November last year.

November slaughter of sheep and lambs at 1,160,437 head registered a small decline from the 1,291,251 butchered in October, but showed a small increase over 1,159,318 killed in November last year.

For the first 11 months of the year, total cattle slaughter of 16,893,639 head was still an all-time record and 5 per cent above the 15,978,553 butchered in the same period of 1953. Calf slaughter at 6,933,864 was about 8 per cent larger than the 6,379,509 killed through November last year.

Accumulated hog slaughter of 46,774,754 animals was 3 per cent smaller than last year's 48,618,843 for the period. Aggregate sheep and lamb kill of 12,978,862 was slightly less than the 13,056,436 butchered last year.

FEDERALLY INSPECTED SLAUGHTER

CATTLE			
	1954	1953	
January	1,541,041	1,813,249	
February	1,302,454	1,170,243	
March	1,511,003	1,299,485	
April	1,416,787	1,371,434	
May	1,439,145	1,344,967	
June	1,570,383	1,450,302	
July	1,622,033	1,498,214	
August	1,583,165	1,449,561	
September	1,637,606	1,644,126	
October	1,616,193	1,781,789	
November	1,601,839	1,608,793	
December		1,723,443	

CALVES			
	1954	1953	
January	546,050	453,075	
February	669,485	534,719	
March	598,377	540,929	
April	561,146	503,099	
May	622,028	586,043	
June	639,933	615,679	
July	649,390	602,148	
August	706,283	687,187	
September	738,211	776,152	
October	694,264	658,052	
November		657,313	
December			

HOGS			
	1954	1953	
January	4,712,159	6,267,088	
February	5,883,165	4,549,511	
March	4,553,795	4,961,995	
April	3,853,169	4,324,684	
May	3,380,385	3,642,647	
June	3,453,270	3,607,412	
July	3,825,067	3,275,687	
August	3,852,044	3,336,943	
September	4,743,350	4,059,370	
October	5,177,810	4,994,157	
November	5,840,532	5,540,389	
December		5,438,520	

SHEEP AND LAMBS			
	1954	1953	
January	1,241,150	1,288,675	
February	1,090,106	1,088,153	
March	1,148,830	1,190,116	
April	1,095,584	1,099,592	
May	1,044,814	1,014,688	
June	1,199,683	1,063,313	
July	1,209,450	1,108,021	
August	1,207,354	1,157,615	
September	1,290,003	1,366,162	
October	1,291,251	1,528,873	
November	1,160,437	1,159,318	
December		1,290,038	

YEAR TOTALS			
	1954	1953	
Cattle	16,893,639	15,978,553	
Calves	6,933,864	6,379,509	
Hogs	46,774,754	48,618,843	
Sheep	12,978,862	13,056,436	

October Cattle Cost Rises; Hogs 13% Below Last Year

Packers operating under federal inspection during October bought most of their livestock at prices higher than those paid in the corresponding month of 1953.

Average cost of cattle in October at \$16.76, was 108 per cent of 1953; calves at \$14.53 were 9 per cent above 1953; hogs at \$18.75 had 87 per cent of last year's value and sheep and lambs averaging \$17.36 cost 10 per cent more than in the preceding year.

The 1,616,193 cattle, 738,211 calves, 5,177,810 hogs and 1,291,251 sheep and lambs slaughtered under federal inspection in October had dressed yields of:

	Oct., 1954	Oct., 1953
	1,000 lbs.	1,000 lbs.
Beef	829,747	801,963
Veal	95,043	102,349
Pork (carcass wt.)	915,733	853,449
Lamb and mutton	56,119	64,556
Totals	1,896,642	1,912,647
Pork, excl. lard	681,669	648,115
Lard production	171,156	149,478
Rendered pork fat	8,904	7,639

Average live weights of livestock butchered in Oct. were as follows:

	Oct., 1954	Oct., 1953
	lbs.	lbs.
All cattle	950.0	948.0
Steers ¹	983.9	982.6
Heifers ²	829.8	826.9
Cows ¹	948.1	949.8
Calves	235.5	241.5
Hogs	232.1	224.8
Sheep and lambs	92.4	91.9

Dressed yields per 100 lbs. live weight for the two months were:

	Oct., 1954	Oct., 1953
	Per An'l	Per An'l
Cattle	54.3	53.0
Calves	54.9	54.8
Hogs ²	76.3	76.1
Sheep and lambs	47.3	46.5
Lard per 100 lbs.	14.3	13.3
Lard per animal	33.1	30.0

Average dressed weights of livestock compared as follows:

	Oct., 1954	Oct., 1953
	lbs.	lbs.
Cattle	515.8	502.4
Calves	129.3	132.3
Hogs	177.1	171.1
Sheep and lambs	43.7	42.7

¹Included in cattle.
²Subtract 7.0 to get packer style averages.

ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.
Chicago Office, 332 S. Michigan Ave.



As simple as - - -

$$2 + 2 = 4!$$

PACKER + K.M. = SATISFACTION!

BLOOMINGTON, ILL.
CHATTANOOGA, TENN.
CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FLORENCE, S.C.
FT. WAYNE, IND.
FULTON, KY.
INDIANAPOLIS, IND.
JACKSON, MISS.
JONESBORO, ARK.

LAFAYETTE, IND.
LOUISVILLE, KY.
MEMPHIS, TENN.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBR.
PAYNE, OHIO
SIOUX CITY, IOWA
SIOUX FALLS, S.D.
VALPARAISO, IND.

SERVICE

KENNETT-MURRAY
LIVESTOCK BUYING

Pig Crop Up 13%

(Continued from page 14)

fall farrowings are 4 percentage points above the number that farmers' reports of last June indicated would farrow.

The number of pigs saved per litter at 6.78 is the highest on record for the fall pig crop. This is 1 per cent more than the 6.70 pigs saved per litter for 1953, which was the previous high. Favorable farrowing weather, further specialization of hog production with better management and care, and favorable hog prices early in the fall season have all been factors which contributed to the increase in average number of pigs per litter.

Compared with a year earlier, the monthly distribution of farrowings in the 1954 fall season shows a larger percentage of litters in June, July, August and November and smaller percentages in September, October. The percentage of sows farrowing each month during the fall season compared with the same month in 1953 is as follows: June 1954, 15.1 per cent compared with 14.4 per cent in June 1953; July, 14.2 compared with 13.1; August, 25.8 and 25.2; September, 26.0 and 27.8; October,

12.7 and 13.7; and November, 6.2 and 5.9.

Spring Pig Crop: The 1954 spring pig crop is now estimated at 55,728,000 pigs, 12 per cent above 1953. The number of sows farrowed in the 1954 spring season totaled 8,080,000 head, 11 per cent larger than a year earlier. The number of pigs saved per litter at 6.90 was the highest of record.

Yearly Pig Crop: The combined spring and fall pig crop for 1954 is estimated at 92,494,000 head. This is 10,982,000 head or 13 per cent larger than the 1953 crop and only slightly below average. The total 1954 pig crop is the largest since 1951.

Spring Intentions: Farmers reports on breeding intentions indicate 8,469,000 sows to farrow in the spring of 1955 (December 1, 1954-June 1, 1955). This would be an increase of 5 per cent from last spring, but 6 per cent below average.

LIVESTOCK CAR LOADINGS

A total of 9,980 cars was loaded with livestock during the week ended December 11, 1954, according to the American Association of Railroads. This was an increase of 670 over the same week of 1953 but 215 less than in the like period of 1952.

SALABLE AND DRIVE-IN RECEIPTS AT 64 MARKETS

Total salable and driven-in receipts of livestock by classes during October, 1954 and 1953 at the 64 public markets.

TOTAL SALABLE RECEIPTS*

	Oct. 1954	Oct. 1953
Cattle	1,856,198	1,954,883
Calves	495,980	523,933
Hogs	1,922,167	1,868,102
Sheep	881,296	1,046,889

TOTAL DRIVE-IN RECEIPTS

	Oct. 1954	Oct. 1953
Cattle	1,695,547	1,746,069
Calves	406,238	529,760
Hogs	2,360,433	2,306,590
Sheep	764,952	900,958

*Do not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Drive-in receipts at 64 public markets constituted the following percentages of total Oct. receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 73.7; calves, 71.8; hogs, 86.0 and sheep, 41.6. Percentages in 1953 were 72.9, 75.8, 86.6 and 44.5.

INTERIOR IOWA, S. MINN.

Receipts of hogs and sheep at interior markets, as reported by USDA.

	Hogs	Sheep
November, 1954	1,724,000	132,600
October, 1954	1,511,000	158,300
November, 1953	1,716,000	144,300

EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL. Phone: YArds 7-3134

We deal in
Straight or Mixed Cars
BEEF • VEAL
LAMB • PORK
AND OFFAL

● Our more than 25 years in business offers you an established outlet for distribution of your products in the Chicago area.

● Fully equipped coolers for your protection.

We Invite Your Inquiry

EDWARD KOHN CO.
For Tomorrow's Business



Recover profits from waste water with LINK-BELT liquid vibrating screens

DON'T let profits go down the drain! With Link-Belt liquid vibrating screens, you can efficiently separate relatively fine solids from large volumes of liquid. Many leading canners and packers realize this extra revenue—and reduce stream pollution at the same time. For complete information, write today for Book 2377.

LINK-BELT
LIQUID VIBRATING SCREENS

LINK-BELT COMPANY

307 N. Michigan Ave., Chicago 1, Ill.
Other offices in all principal cities.



SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE			
Week Ended	Prev. Week	Cor.	
Dec. 18	Week	1953	
Chicago	27,905	28,017	27,893
Kan. City	14,402	19,675	21,891
Omaha	27,085	29,081	26,181
E. St. Louis	9,747	10,975	13,794
St. Joseph	11,790	13,914	12,317
St. Paul	8,149	9,563	11,915
Wichita	4,425	5,658	6,246
New York & Jer. City	13,067	13,465	11,816
Okla. City	11,207	13,697	8,343
Cincinnati	4,557	5,285	4,807
Denver	17,489	17,489	12,434
St. Paul	15,426	17,335	25,932
Milwaukee	4,258	4,880	4,601
Totals	152,077	188,944	188,170

HOGS			
Chicago	53,511	52,848	31,764
Kan. City	11,224	9,678	10,107
Omaha	67,583	70,499	40,719
E. St. Louis	26,263	32,720	21,312
St. Joseph	37,847	41,700	25,982
St. Paul	32,403	32,542	34,130
Wichita	15,192	14,430	8,436
New York & Jer. City	54,729	58,334	45,551
Okla. City	18,097	19,790	19,974
Cincinnati	12,661	15,786	9,806
Denver	16,224	12,434	7,365
St. Paul	48,013	60,709	38,612
Milwaukee	4,890	5,492	5,037
Totals	383,106	426,752	296,204

SHEEP			
Chicago	6,368	10,762	10,630
Kan. City	7,875	7,018	5,406
Omaha	11,271	13,645	13,386
E. St. Louis	4,585	7,016	5,675
St. Joseph	7,875	19,572	7,365
St. Paul	3,494	5,564	8,295
Wichita	1,213	2,104	1,059
New York & Jer. City	45,807	55,640	50,531
Okla. City	1,896	3,651	1,420
Cincinnati	582	739	661
Denver	8,570	6,210	6,210
St. Paul	6,885	10,353	6,311
Milwaukee	842	1,931	1,570
Totals	98,993	146,571	118,719

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Dec. 22, were as follows:

CATTLE:	
Steers, choice	\$26.50 only
Steers, gd. & ed.	21.00@23.50
Steers, com'l. & gd.	17.00@21.00
Helfers, com'l. & gd.	17.00@20.00
Helfers, utility	None rec.
Cows, util. & com'l.	10.00@13.50
Cows, can. & cut.	6.00@9.00
Cows, util. & util.	None rec.
Bulls, util. & com'l.	12.50@14.50
VEALERS:	
Choice & prime	\$28.00@30.00
Good & choice	23.00@28.00
Util. & com'l.	11.00@15.00
Culls	7.00@9.00
HOGS:	
Choice, 160/240	\$19.00@19.75
Sows, 400/down	16.25 only
LAMBS:	
Good & choice	None rec.

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Dec. 18:

Cattle Calves Hogs* Sheep			
Salable	264	31	20
Total (inc. directs)	6,364	3,744	19,885
Prev. week:			
Salable	484	165	341
Total (inc. directs)	6,310	4,169	25,458

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Dec. 16	2,507	299	20,532	1,126
Dec. 17	793	157	12,572	845
Dec. 18	76	70	1,942	11
Dec. 20	12,444	328	14,990	2,124
Dec. 21	7,000	300	15,000	2,000
Dec. 22	9,000	300	17,500	4,500
*Week so far	28,444	923	46,590	8,624
Wk. ago	46,784	1,302	57,155	10,193
Yr. ago	35,474	1,119	33,228	12,367
2 years ago	23,726	647	47,183	9,130
*Including 301 cattle, 8,742 hogs and 500 sheep direct to packers.				

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Dec. 16	2,857	68	6,076	952
Dec. 17	1,819	35	3,904	704
Dec. 18	375	...	1,489	...
Dec. 20	3,775	...	2,304	502
Dec. 21	3,000	...	2,000	200
Dec. 22	3,000	...	2,000	500
Week so far	9,775	...	6,304	1,202
Wk. ago	17,313	...	10,817	4,173
Yr. ago	14,475	...	236	4,610
2 years ago	10,138	...	100	12,297

DECEMBER RECEIPTS				
	1954	1953		
Cattle	147,605	149,465		
Calves	5,988	6,558		
Hogs	286,800	234,104		
Sheep	46,076	56,978		

DECEMBER SHIPMENTS				
	1954	1953		
Cattle	67,605	69,605		
Hogs	71,044	54,251		
Sheep	22,062	28,132		

CHICAGO HOG PURCHASES				
Supplies of hogs purchased at Chicago, week ended Wed., Dec. 22:				
	Week ended	Week ended		
	Dec. 22	Dec. 15		
Packers' purch.	44,982	52,588		
Shippers' purch.	20,634	21,857		
Totals	65,616	74,445		

LIVESTOCK PRICES AT LOS ANGELES				
Prices paid for livestock at Los Angeles on Wednesday, Dec. 22, were reported as shown in the table below:				

CATTLE:				
Steers, ch. & pr.	None rec.			
Steers, gd. & ch.	22.00@23.00			
Steers, com'l. & gd.	18.00@20.00			
Helfers, good	20.00@22.00			
Helfers, util. & com'l.	14.00@16.00			
Cows, util. & com'l.	10.00@13.50			
Cows, can. & cut.	7.50@9.50			
Bulls, cut. & util.	12.00@14.00			
CALVES:				
Good & choice	18.00@20.00			
Com'l. & good	16.00@18.00			
Cull & utility	10.00@16.00			
HOGS:				
Good, 195/220	19.00@20.00			
Sows, 615/down	15.00 only			
LAMBS:				
Choice	None rec.			

CANADIAN KILL				
Inspected slaughter in Canada for week ended December 11:				
	Week Ended	Same week		
	Dec. 11	Last year		
1954				
CATTLE				
Western Canada	16,306	14,343		
Eastern Canada	15,953	15,029		
Total	32,259	29,372		
HOGS				
Western Canada	67,547	55,806		
Eastern Canada	50,773	46,569		
Total	118,320	102,375		
SHEEP				
All hog carcasses graded	125,622	109,919		
SHEEP				
Western Canada	5,566	3,832		
Eastern Canada	7,997	6,508		
Total	13,563	10,360		

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, December 18, 1954, as reported to The National Provisioner:

CHICAGO				
Armour	14,917	hogs;	Wilson	
6,963	hogs;	Agar	16,000	hogs;
22,286	hogs;	and Others		
15,541	hogs.			
Totals	27,905	cattle; 1,318	calves;	
75,797	hogs;	and 3,365	sheep.	

KANSAS CITY				
Armour	3,688	854	2,790	2,031
Wilson	2,538	414	3,937	2,353
Butchers	4,873	...	959	...
Others	457	...	1,133	3,491
Totals	13,134	1,268	11,224	7,875

OMAHA				
Armour	7,616	14,243	4,048	
Cudahy	3,609	12,000	1,285	
Swift	5,631	12,068	1,871	
Wilson	3,995	9,620	1,956	
Am. Stores	507	
Cornhusker	981	
O'Neill	490	
Neb. Beef	527	
Eagle	91	
Gr. Omaha	732	
Hoffman	127	
Rothschild	1,220	
Roth	863	
Kingman	1,531	
Merchants	100	
Midwest	121	
Omaha	501	
Union	903	
Others	...	13,788	...	
Totals	29,374	61,728	9,100	

E. ST. LOUIS				
Armour	2,437	914	10,600	1,285
Swift	3,534	1,685	9,100	1,502
Hunter	977	...	3,201	...
Heil	2,602	...
Krey	700	...
Laclede
Luer
Totals	7,148	2,599	26,263	4,585

ST. JOSEPH				
Swift	4,098	684	12,847	1,895
Armour	3,690	401	13,857	2,028
Others	4,272	90	3,847	713
Totals	12,060	1,175	30,631	4,636
*Do not include 289 cattle, 167 calves, 11,063 hogs and 3,952 sheep direct to packers.				

SIOUX CITY				
Armour	4,370	1	19,200	2,991
Dr. Beef	359
Swift	3,005	...	11,358	3,091
Butchers	433
Others	10,786	...	27,790	1,410
Totals	16,043	15	58,348	7,492

MILWAUKEE				
Packers	1,403	7,566	4,563	782
Others	2,869	1,779	328	61
Totals	4,272	9,345	4,891	843

OKLAHOMA CITY				
Armour	2,332	480	1,550	577
Wilson	2,218	570	644	814
Others	2,027	1,630	1,204	504
Totals	4,577	2,680	3,398	1,895
*Do not include 1,046 cattle, 904 calves, 15,299 hogs and one sheep direct to packers.				

LOS ANGELES				
Armour	115
Cudahy
Wilson	81	127
Ideal	1,013
Atlas	951
Com'l	718
United	579	61	350	...
Gr. West	539
Acme	498
Machlin	317	13
Rosen	84	387
Harman	238	...	265	...
Chouherty	187
Coast
Luer	62	625
Others	2,519	589	2,722	...
Totals	8,133	1,177	3,966	...

CINCINNATI				
	Cattle	Calves	Hogs	Sheep
Gall	351
Kahn's	977	...
Meyer	643	...
Schlachter	171	41
Northside
Others	3,997	877	11,113	726
Totals	4,168	918	11,113	1,077

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, December 21, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:

120-140 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.
140-180 lbs.	\$18.25-18.75	None rec.	None rec.	None rec.	None rec.
180-200 lbs.	18.75-19.00	\$17.50-19.25	None rec.	None rec.	None rec.
200-220 lbs.	18.25-19.00	17.75-19.25	17.50-18.50	17.25-18.25	18.25-19.00
220-240 lbs.	17.75-18.75	17.25-19.25	17.50-18.50	16.50-18.00	17.00-18.25
240-270 lbs.	17.00-18.00	16.65-17.75	17.00-17.75	15.75-17.50	16.50-17.50
270-300 lbs.	16.25-17.00	16.00-16.85	None rec.	14.75-16.25	15.50-16.75
300-330 lbs.	16.00-16.50	None rec.	None rec.	None rec.	15.00-16.00
330-360 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.

Medium:

160-220 lbs.	None rec.	None rec.	None rec.	14.50-17.00	None rec.
--------------	-----------	-----------	-----------	-------------	-----------

SOWS:

Choice:

270-300 lbs.	15.00 only	16.00-16.25	15.00-16.00	14.75-16.00	15.50-16.00
300-330 lbs.	15.00 only	16.00-16.25	15.00-16.00	14.75-16.00	15.50-16.00
330-360 lbs.	15.50-15.75	15.75-16.25	15.00-16.00	14.75-16.00	15.50-16.00
360-400 lbs.	15.25-15.50	15.50-16.00	15.00-16.00	14.75-16.00	14.00-15.50
400-450 lbs.	15.00-15.25	15.00-15.50	14.00-15.00	13.50-15.00	13.00-14.00
450-550 lbs.	14.00-15.00	14.25-15.00	None rec.	None rec.	12.00-13.50

Medium:

250-500 lbs.	None rec.	None rec.	None rec.	12.50-15.50	None rec.
--------------	-----------	-----------	-----------	-------------	-----------

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

700-900 lbs.	27.00-29.00	28.10-31.50	None rec.	None rec.	27.00-28.00
900-1100 lbs.	27.75-29.50	28.50-32.00	27.25-30.50	28.00-31.00	27.50-29.50
1100-1300 lbs.	27.75-29.50	29.25-32.50	27.50-30.50	29.00-31.50	28.00-29.50
1300-1500 lbs.	27.50-29.00	29.50-32.50	27.50-30.50	28.75-31.50	28.00-29.50

Choice:

700-900 lbs.	23.00-27.75	24.50-28.50	23.75-27.50	24.00-28.00	24.00-27.50
900-1100 lbs.	23.50-27.75	25.00-29.25	24.25-27.50	24.25-29.00	25.00-28.00
1100-1300 lbs.	23.50-27.75	25.00-29.50	24.25-27.50	24.25-29.00	25.00-28.00
1300-1500 lbs.	23.50-27.75	24.50-29.50	24.25-27.50	23.50-29.00	25.00-28.00

Good:

700-900 lbs.	19.00-23.00	19.50-25.00	18.75-23.75	19.00-24.25	18.00-25.00
900-1100 lbs.	19.50-23.50	19.75-25.00	19.00-24.25	19.00-24.25	18.00-25.00
1100-1300 lbs.	19.50-23.50	20.00-25.00	19.25-24.25	19.00-24.25	18.00-25.00

Commercial:

all wts.	16.50-19.50	16.00-20.00	16.50-19.25	16.00-19.00	14.50-18.00
----------	-------------	-------------	-------------	-------------	-------------

Utility:

all wts.	14.00-16.50	12.50-16.00	12.50-16.50	12.00-16.00	11.00-14.50
----------	-------------	-------------	-------------	-------------	-------------

HEIFERS:

Prime:

600-800 lbs.	26.25-28.75	26.50-28.00	None rec.	None rec.	25.50-26.50
800-1000 lbs.	26.50-27.50	27.00-28.50	26.25-27.50	26.75-27.75	26.00-27.00

Choice:

600-800 lbs.	22.50-26.50	23.00-27.00	22.00-26.25	22.50-26.75	24.00-25.50
800-1000 lbs.	23.00-26.50	23.50-27.25	23.00-26.25	23.00-26.75	24.00-26.00

Good:

500-700 lbs.	18.00-23.00	18.00-23.25	17.50-22.50	18.25-22.50	17.50-24.00
700-900 lbs.	18.50-23.00	18.50-24.50	18.50-23.00	18.25-23.00	17.50-24.00

Commercial:

all wts.	14.50-18.50	14.00-18.50	13.50-18.50	14.00-18.25	14.00-17.50
----------	-------------	-------------	-------------	-------------	-------------

Utility:

all wts.	11.00-14.50	10.00-14.00	10.00-13.50	10.00-14.00	11.00-14.00
----------	-------------	-------------	-------------	-------------	-------------

COWS:

Commercial:

all wts.	11.00-13.00	10.25-13.00	10.50-13.00	10.25-12.50	11.00-12.00
----------	-------------	-------------	-------------	-------------	-------------

Utility:

all wts.	9.50-11.00	9.25-10.25	8.75-10.50	8.50-10.25	9.00-11.00
----------	------------	------------	------------	------------	------------

Can. & cut:

all wts.	7.00-9.50	7.50-9.50	7.00-8.75	6.50-8.50	7.00-9.00
----------	-----------	-----------	-----------	-----------	-----------

BULLS (Yrsl. Excl.) All Weights:

Good	None rec.	11.00-13.50	None rec.	10.00-11.50	12.00-13.00
------	-----------	-------------	-----------	-------------	-------------

Commercial	11.50-13.00	14.50-15.25	11.50-12.50	12.25-13.25	12.00-13.00
------------	-------------	-------------	-------------	-------------	-------------

Utility	10.50-11.50	12.75-14.50	10.00-11.50	10.75-12.25	11.50-14.00
---------	-------------	-------------	-------------	-------------	-------------

Cutter	8.00-10.50	10.75-12.75	8.00-10.00	8.75-10.75	11.50-14.00
--------	------------	-------------	------------	------------	-------------

VEALERS, All Weights:

Ch. & pr.	24.00-29.00	21.00-23.00	18.00-20.00	16.50-19.00	19.00-25.00
-----------	-------------	-------------	-------------	-------------	-------------

Com'l & gd.	15.00-24.00	15.00-21.00	12.00-18.00	12.00-16.50	11.00-19.00
-------------	-------------	-------------	-------------	-------------	-------------

CALVES (500 Lbs. Down):

Ch. & pr.	19.00-24.00	17.00-20.00	16.00-18.00	15.50-18.50	17.00-20.00
-----------	-------------	-------------	-------------	-------------	-------------

Com'l & gd.	14.00-19.00	12.00-17.00	12.00-16.00	11.50-15.50	11.00-17.00
-------------	-------------	-------------	-------------	-------------	-------------

SHEEP & LAMBS:

LAMBS (110 Lbs. Down):

Ch. & pr.	19.00-20.00	19.75-21.00	18.50-19.75	19.50-20.25	20.00-21.00
-----------	-------------	-------------	-------------	-------------	-------------

Gd. & ch.	18.00-19.00	18.50-20.00	18.00-18.75	18.00-19.50	17.50-20.00
-----------	-------------	-------------	-------------	-------------	-------------

EWES:

Gd. & ch.	4.00-5.00	5.50-6.50	5.50-7.00	5.00-6.00	5.50-6.50
-----------	-----------	-----------	-----------	-----------	-----------

Cull & util.	3.00-4.00	5.00-5.50	4.50-5.50	4.00-5.00	3.50-5.50
--------------	-----------	-----------	-----------	-----------	-----------

Note: Kansas City quotations as of Dec. 20; Omaha, Dec. 22.

HYGRADE'S
BEEF - VEAL - LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

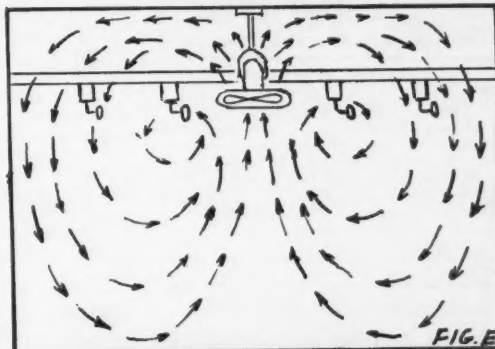
HYGRADE'S
HONEY BRAND
HAMS & BACON

*... also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats*

HYGRADE'S
CORNED BEEF
AND TONGUE

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

The **Reco** REFRIGERATOR FAN
BLOWS UPWARDS
CIRCULATES ALL THE AIR
Keeps Boxes Dry and Sanitary
Reduces Operating Cost
Equalizes Temperature
and Humidity



**SAVES ITS COST CONTINUOUSLY
EVERY MONTH IT IS IN USE**

Send for Bulletin 241.

REYNOLDS
ELECTRIC COMPANY

Established 1900

3089 River Road

River Grove, Ill.

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the USDA Marketing Service for week ended December 18, 1954, with Comparisons)

STEERS AND HEIFERS: Carcasses		BEEF CURED:	
Week ended Dec. 18....	12,041	Week ended Dec. 18....	11,816
Week previous	9,559	Week previous	26,296
Same week year ago....	12,044	Same week year ago....	
COW:		PORK CURED AND SMOKED:	
Week ended Dec. 18....	1,554	Week ended Dec. 18....	221,883
Week previous	1,860	Week previous	331,907
Same week year ago....	1,337	Same week year ago....	705,673
BULL:		LARD AND PORK FAT:	
Week ended Dec. 18....	391	Week ended Dec. 18....	6,752
Week previous	304	Week previous	7,298
Same week year ago....	405	Same week year ago....	102,201
VEAL:		LOCAL SLAUGHTER	
Week ended Dec. 18....	9,803	CATTLE:	
Week previous	12,015	Week ended Dec. 18....	13,067
Same week year ago....	12,114	Week previous	13,465
LAMB:		Same week year ago....	11,816
Week ended Dec. 18....	27,921	CALVES:	
Week previous	22,899	Week ended Dec. 18....	12,294
Same week year ago....	31,815	Week previous	13,830
MUTTON:		Same week year ago....	11,845
Week ended Dec. 18....	752	HOGS:	
Week previous	774	Week ended Dec. 18....	54,729
Same week year ago....	1,259	Week previous	58,334
HOG AND PIG:		Same week year ago....	45,551
Week ended Dec. 18....	161	SHEEP:	
Week previous	7,769	Week ended Dec. 18....	45,807
Same week year ago....	4,236	Week previous	55,640
PORK CUTS:		Same week year ago....	50,531
Week ended Dec. 18....	1,731,241	COUNTRY DRESSED MEATS	
Week previous	1,075,484	VEAL:	
Same week year ago....	1,601,479	Week ended Dec. 18....	6,901
BEEF CUTS:		Week previous	5,359
Week ended Dec. 18....	126,531	Same week year ago....	5,819
Week previous	159,379	HOGS:	
Same week year ago....	54,289	Week ended Dec. 18....	487
VEAL AND CALF CUTS:		Week previous	211
Week ended Dec. 18....	10,683	Same week year ago....	271
Week previous	3,070	LAMB AND MUTTON:	
Same week year ago....	13,386	Week ended Dec. 18....	144
LAMB AND MUTTON:		Week previous	139
Week ended Dec. 18....	32,871	Same week year ago....	63
Week previous	172		
Same week year ago....			

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ended Dec. 18, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	13,067	12,294	54,729	45,807
Baltimore, Philadelphia	8,692	1,300	23,926	1,221
Cincinnati, Cleveland, Detroit, Indianapolis	16,768	5,182	82,925	10,040
Chicago Area	27,956	8,841	82,353	7,232
St. Paul-Wis. Areas ²	29,353	37,240	135,574	12,362
St. Louis Area ³	14,439	8,467	79,900	7,135
Sioux City	8,788	9	32,588	3,274
Omaha Area	32,372	831	94,877	14,054
Kansas City	15,500	3,430	39,009	8,363
Iowa-So. Minnesota ⁴	29,101	13,913	343,299	55,838
Louisville, Evansville, Nashville, Memphis	10,265	9,001	37,829	Available
Georgia-Alabama Areas ⁵	7,771	3,905	29,153	
St. Joseph, Wichita, Oklahoma City	19,402	5,140	73,051	9,890
Ft. Worth, Dallas, San Antonio	18,115	7,499	20,433	8,236
Denver, Ogden, Salt Lake City	16,630	1,156	21,460	13,267
Los Angeles, San Francisco Areas ⁶	27,267	2,831	35,578	30,624
Portland, Seattle, Spokane	6,783	751	15,981	4,091
GRAND TOTALS	302,289	121,790	1,202,665	211,234
Totals previous week	332,637	130,887	1,291,330	267,335
Totals same week 1953	307,949	113,214	1,029,931	230,555

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison. ³Includes St. Louis, Milwaukee, Green Bay, Wis. ⁴Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁵Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁶Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama; and Jacksonville, Florida during the week ended Dec. 17:

Week ended Dec. 17	2,910	1,417	18,182
Week previous (five days)	3,396	1,550	12,596
Corresponding week last year	3,207	1,135	16,694

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$4.50; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.00; additional words, 20c each. Count

address or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed \$9.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

POSITION WANTED

CANNING: Man with 20 years' experience in the canning field, including dog food, desires position. W-511, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISOR: For hog kill and cut, beef kill, inedible rendering, lard rendering. Practical experience. Any location. References. W-500, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

LOSING MONEY! We are packinghouse specialists in management, organization, production, costs and sales problems. **LEE E. REIFEL & ASSOCIATES** 1138 Abingdon Highway Bristol, Virginia

PLANT SUPERINTENDENT: 18 years' experience in slaughtering, cutting, processing, manufacturing, complete knowledge costs, yields. Can produce results. Available Jan. 1st. Prefer south. W-501, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PRACTICAL: Hog and beef casing man desires position as foreman or working foreman. Large or small plant. Will go anywhere. W-502, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER: 10 years' experience in meat packing industry developing standards for cost and wage incentive, plant and material handling projects. W-503, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OFFICE MANAGER: 15 years' experience with major packer. 5 years—controller of the largest independent packer in the west. Age 42. Ability, references, character excellent. Desire change due to new ownership. W-485, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE SUPERVISOR: Capable experienced man desires change. W-504, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

BRANCH HOUSE PERSONNEL
JOLIET PACKING COMPANY
FORMERLY CUDAHY PACKING CO.
OF JOLIET, ILL.

Want qualified manager and assistant manager to take over operation with complete control. Must have packinghouse background and ability to manage own buying as well as complete knowledge of territory and trade. Must be able to hire necessary help needed to operate. An excellent opportunity for the right parties. Write only, to

W-505, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

SUPERINTENDENT

Wanted by well known meat packer located in Baltimore, Maryland, employing 1,000 persons. This is for a well qualified man to take charge at night. Night operations embrace: grinding, smoking, slicing, packing, loading and sanitation. Age between 30 and 40. Please give experience and references in first letter. W-475, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Calling on meat packers, to sell full line of seasonings, binders and famous leading specialty items. Central southern territory open. Good opportunity. Experienced man preferred. Apply in writing only. FIRST SPICE MIXING CO. Inc., 19 Vestry St., New York 13, N. Y.

EXPERIENCED PRODUCTION MANAGER: Top-notch production manager wanted to sell fabricated beef cuts out of hind quarters only. Nationally known firm already established in east will open branch in Chicago. W-497, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN WITH FOLLOWING WANTED. All territories open. Write to Box W-506, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

HELP WANTED

TIME STUDY: Excellent opportunity for young man qualified to set time study standards in the meat packing industry. Knowledge of departmental accounting would be helpful but not necessary. GUS GLASER MEATS, INC., Fort Dodge, Iowa

ENGINEER: Small federal inspected packer located in midwest city of 80,000 wants young man to take charge of engineering department (10 men). Must handle boiler, refrigeration, and maintenance work. Give qualifications and references in first letter. SEITZ PACKING Co., St. Joseph, Missouri

TRADER WANTED: Established large Chicago packinghouse brokerage concern needs a PORK trader and a BEEF trader. \$300 weekly plus percentage and expense account, also Blue Cross insurance, etc. and three weeks vacation. W-512, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OPENING: For an experienced man in the packinghouse products brokerage business, with an established Chicago brokerage firm. In replying give full details of experience in this business. All replies will be held in strict confidence. Write to Box W-496, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

DO YOU SELL TO PACKERS? Here's an opportunity to take on an excellent product that will increase your income. Every packer uses it. Why should you pass up the sale? Replies in strict confidence. W-370, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMEN: Calling on meat packers, to sell First Aid Cabinets and Supplies. Good commission, many territories open. W-513, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

HELP WANTED

INDUSTRIAL ENGINEER

Man between 35 and 45 with plant management experience. Must be capable of production control and of handling plant engineering. This is an excellent opportunity for a man with the proper knowledge. Write complete details to Box W-495, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER WANTED

To take complete charge of sales of beef, veal, pork and sausage products, in medium sized plant, midwest. Write complete details of experience to box W-488.

THE NATIONAL PROVISIONER

15 W. Huron St. Chicago 10, Ill.

EQUIPMENT WANTED

M. and M. Hog Wanted

14 CE size preferred. Will consider unit in same size category. Steel rotor, roller bearings, condition must be good. Right or left hand acceptable. In reply state age, serial number, hand, with or without flywheels, motor serial and plate readings and your guarantee of condition. Reply. Germantown Rendering Company Germantown, Ohio.

WANTED: 1000 ton curb presses lard roll, filter press and cooker. Mitts & Merrill Hog. Contact Box EW-34. THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

WANTED TO BUY: Used 150-200 and 300 ton hydraulic curb presses. EW-460. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FAMCO LINKER with FOER INCH CHAIN. Must be in top condition. Redfern Sausage Co., 1020 Howell Mill Road, Atlanta, Georgia.

WANTED: Used 250 to 350 lb. Silent Cutter. Also bone crusher and 50 to 100 H.P. gas boiler. EW-507. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

YORK 10 x 10, model D-6, Serial No. 68851, 300 R.P.M. direct connected to 125 H.P. Burke synchronous motor, exciter, panel board with starter—like new. H. LOEB & SON, 4643 Lancaster Ave., Philadelphia 31, Pa.

POULTRY PROCESSING EQUIPMENT

7-piece complete outfit for small poultry operation up to 500 per hour. Scalding 100 gal. Pickwick stainless steel, Dunkmaster Pickwick, Picker 36 inch Pickwick stainless steel, Evacuating Table 6 place Pickwick stainless steel, Bleeding Conveyor galvanized, Schackle Truck 20 chix capacity, Slinger Gas foot-operated. Serial numbers on request. \$1500 complete FOB Wakarusa, Indiana. Veal & Poultry Packers, Wakarusa, Indiana.

★ ANDERSON EXPELLERS ★

All Models. Rebuilt, guaranteed.

We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penna.

LAIRD RENDERING PLANT: From Vogt Company, 3 French Oil Mill cookers, 2—500 ton presses, tanks, pumps, boilers, ice machines. H. LOEB & SON, 4643 Lancaster Ave., Philadelphia 31, Pa.

FOR SALE: One large bacon master press, Dohm-Nelke, serial No. T 38. Also one Albright-Nell bacon slicer and conveyor. For further information contact SHORE'S Meat Packers, P. O. Box 3289, Sta. A., Savannah, Georgia.

PLANT WANTED

RENDERING PLANT WANTED: Interested in purchasing going concern in the south or west coast. Inquiries please state amount of equipment, weekly production, type of raw material, and price. Reply to Box PW-510. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITIES

LOCKER PLANT: Building, business and equipment \$45,000.00 or business and equipment \$25,000.00 and lease building. Tarras, Illinois city of 3800 population. Owner wishes to retire. FS-509, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PARTNER WANTED: With capital and good location for rendering plant. I have complete plant—3 cookers, two 500 ton presses, hog, trucks, pumps etc. Everything to run a plant. Will move equipment. W-514, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

MISCELLANEOUS

WANTED: Steady supply of beef melts. Also good 5 H.P. meat grinder. Call 42278 St. Marys, Pennsylvania or write to F. W. ECKERT & SONS, Benzinger Road, St. Marys, Pa.

Established responsible Chicago boner requires 8 to 12,000 plus feet BAI cooler space with dock etc. facilities. In Chicago. Replies confidential. W-498, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Exclusive line of imported-domestic canned meats. also smoked and cured meats. Have contacts with chain, jobbers and retailers throughout New England and Boston. 25 years' experience. W-508, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

DETROIT AREA: Facilities available for storage and distribution of your products. Temperatures from zero to 70 degrees. Good location. Office space. 7030 Neckel, Dearborn, Michigan. Phone Tiffany 6-8998.

FOR RENT: Approximately 3,000 sq. ft. of air conditioned offices and cooler space. Excellent loading facilities. Located near stock yards in Chicago. B.A.I. inspection and rail siding. Phone Cliffside 4-1626, Chicago.

BROKER WANTED

Well established beef boner with large capacity and proven ability to deliver consistently, nationwide basis, wants alert aggressive broker in Cleveland-Akron area. Also want broker in West Virginia territory. Good arrangement for right parties. All replies held in strict confidence. Address W-492, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WE NEED PORK PRODUCTS

Well established brokerage firm in Puerto Rico, U.S.A., wishes to contact a reliable source of supply of all packinghouse products, principally lard, fat backs, picnic and pigs' feet. Also frozen meats. GOBLE & JIMENEZ, P.O. Box 708, Ponce, Puerto Rico.

YOUR PACKAGED MEATS NEED CODE DATING

We Offer a Complete Line of Code Daters and Name Markers—Automatic for Conveyor Lines and Wrapping Machines—also Power-Driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem.

KIWI CODERS CORPORATION

3804-06 N. Clark St. Chicago 13, Illinois

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly

Kill Floor

- 7572—CASING CLEANER: Hog & Sheep, Globe, complete with Crusher, Stripper & Finisher, mounted on tank \$145.00
- 7513—BELLY ROLLER: Boss Sr., double rolls 20" dia. x 22" long, galv. metal flights. 725.00
- 7524—BAND SAW: Jones-Superior #54, 36", 3 HP. V-belt drive, stainless steel top... 075.00
- 7287—UTILITY & VEAL SPLITTING SAWS: (2) Best & Donovan, ser. #RBS-108 & RBS-113, 1/4 HP. motor 325.00
- 7569—VISCERA INSPECTION TABLE: moving type, overall 26" L x 42" W, 30 pans 30" x 30" x 3" deep, pans have 5" x 5" head section, pan sterilising chamber, 5 HP. mtr. & reducer 500.00
- 0672—TRIP WASHER: Anco, 2 HP., excel. cond. 450.00
- 5642—BEEF DROPPER: Boss, for raising or lowering several dressed sides at one time, with 5 HP. Gear Head mtr. 375.00
- 7646—KNOCKING PEN: Steel, 10" x 48", door operated by air cylinder attached 200.00

Sausage

- 7679—To close an estate we have received the following Sausage Equipment Layout, now in Chicago, cleaned, painted & reconditioned with starters: Buffalo 500# STUFFER & Compressor; Buffalo #66-B, heavy duty GRINDER, 25 HP. motor; Buffalo #43-B SILENT CUTTER with 30 HP. motor & starter; Boss #35 MEAT MIXER with motor. \$2950.00
- 7682—CHOP CUT: Chul, Butcher, only slightly used, size 70-6, 16 HP. Bids requested
- 7676—FAMCO LINKER: 5 1/2" links 1600.00
- 7518—TY-LINKERS: (3) automatic, model #111A, guaranteed in good cond. 1150.00
- 7602—BACON INJECTOR: Griffith Penetrator, like new, used only few months 1200.00
- 7511—MIXER: Buffalo #4A, complete, 10 HP. 975.00
- 7674—STUFFER: Buffalo 300# 875.00
- 7680—STUFFER: Buffalo 55# 195.00
- 7279—GRINDER: Enterprise #66, 15 HP. motor, excellent condition 675.00
- 7519—BACON SKINNER: Townsend #27, completely recond. with new roller, reduced to 675.00
- 7512—SMOKESTICK WASHER: similar Globe #9579, 1/2 HP. mtr., handle up to 54" sticks 625.00
- 7600—RIND-MASTER: Dohm & Nelke, with conveyor 600.00
- 7340—SMOKEHOUSE: Griffith Portable 375.00
- 7648—PICKLE PUMPS: (2) Griffith Big Boy, ea. 125.00
- 7520—SPICE MIXER: porcelain bottom, stainless agitator, gear head mtr. 125.00
- 7517—MOLDS: (100) Globe Hoy #108, stainless steel, 8 1/2-10 1/2 cap., 11" x 5 1/2" x 4 1/2" deep, complete with springs. New, in original crates, priced at 25% discounts: while quantities last 15.75
- 7483—HOY SPEED LOAF MOLDS: (1479) Globe #5-S, stainless steel, open end, 5 1/2 cap., 11" x 4" x 3 1/2" with covers. Reduced to 1.75

Rendering & Lard

- 7574—COOKER: Anco 5' x 12", used on lard, steel, flat heads, complete with steam trap, 15 HP. motor & starter \$1850.00
- 7673—COOKER: Anco 4'6" x 10" jacketed, #3 drive, 25 HP. motor 2600.00
- 7598—HOG: Diamond #25, less motor. Never used. Discount
- 7576—HYDRAULIC PRESS: Anco 150 ton, with 2 steam Pumps 950.00
- 7560—HASHER-WASHER: Jeffery (similar to Boss #792) 30" x 10" cyl. 7 1/2 HP. mtr., with separate motor on washer 950.00
- 7393—KETTLES: Steam jacketed, all stainless steel, clad with exceptions noted, with hinged covers, pop-off & draw-valves. Excellent condition, cleaned, painted, tested for 40# operating pressure. Most of kettles made by Groen, Lee, etc. Standard 2/3 jacketed. All Kettles located in Chicago:
 - 8-125 gal. 285.00
 - 1-100 gal. 245.00
 - 10-80 gal. stainless steel inside & out. 295.00
 - 30-80 gal. 195.00
 - 15-60 gal. 145.00
 - 1-20 gal. 115.00

All items subject to prior sale & confirmation.

WRITE FOR FULL PARTICULARS

DISPLAY ROOMS AND OFFICES

1401 W. Pershing Rd. (39th St.)

U. S. Yards, Chicago 9, Ill.

CLiffside 4-6900

BARLIANT & CO.

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers

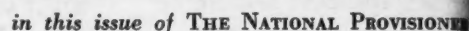
[illegible]

A DAILY MARKET QUOTATION SERVICE that reflects closing markets right up to the time trading stops for the day. Sent by first class mail (air mail service also available)—the Daily Market and News Service is necessary to every buyer or seller of meats. This Service is **AN INDUSTRY AUTHORITY** used continuously as the basis for trading, with thousands of dollars worth of product sold daily on the basis of Daily Market Service quotations—because both buyers and sellers recognize the Service's reputation for accuracy.

PRICES AND MARKET COMMENTS ARE PROVIDED ON:	ALSO SHOWN ARE:
PRIMAL BEEF AND PORK CUTS	RECEIPTS
PORK JOB LOTS	TRENDS
BONELESS PROCESSING MEATS	U S D A QUOTATIONS
VARIETY MEATS	LARD FUTURES
HIDES, TALLOW, GREASES, ETC.	TANK LARD PRICES
HOG AND CATTLE MARKETS	INDUSTRY STATISTICS

Ask For Sample Copies or SEND YOUR ORDER NOW!
If you are not fully satisfied that this is a real profit
maker, and will pay for itself over and over—you may
cancel at the end of one week at absolutely no cost.

Published by
THE NATIONAL PROVISIONER
15 WEST HURON • CHICAGO 10



Ace Pickle Co.	31
Allbright-Nell Co., The	Third Cover
Allied Manufacturing Co.	17
American Hair & Felt Co.	4
Armour and Company	11
Aromix Corporation	21
Atmos Corporation	30
Barliant and Company	43
Best & Donovan	17
Cincinnati Butchers' Supply Co., The	21
Circle-U-Dry Sausage	17
Continental Can Company	28
Continental Refining & Packaging Company	35
Dodge & Olcott, Inc.	6
Dupps Company, The	13
Felin, John J. & Co., Inc.	44
First Spice Mixing Co., Inc.	31
French Oil Mill Machinery Company, The	31
Globe Company, The	5
Hackney Bros., Body Co.	Fourth Cover
Ham Boiler Corporation	38
Hollenbach, Chas., Inc.	17
Hygrade Food Products Corp.	41
Kennett-Murray Livestock Buying Service	38
Koch Supplies	37
Kohn, Edward Co.	39
Lancaster, Allwine & Rommel	21
Levi, Berth. & Co., Inc.	21
Link-Belt Company	39
Oakite Products, Inc.	33
Rath Packing Co.	36
Reynolds Electric Company	41
Schmidt, C. Company	27
Smith's, John E. Sons Company	Second Cover
Stedman Foundry & Machine Company, Inc.	35
Stic-Klip Manufacturing Company, Inc.	27
U. S. Cold Storage Corporation	15
Visking Corporation	First Cover
Western Waxed Paper Division, Crown Zellerbach Corporation	19

The firms listed here are in partnership with you. The products and equipment they manufacture and the service they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

R S

IONER

...31
Cover
...17
...4
...11
...21
...30

...43
...17
...21
...17
...28
...35

...6
...13
...44
...31
...31

...5

Cover
...38
...17
...41

...38
...37
...39

...21
...21
...39

...33

...36
...41

...27
Cover
...35
...27

...15

Cover

...19

e cannot
ession in

products
y render
ly, more
which you
nts offer

IONER